



LITTLE DAM 2016

August 2018



MOUNT MAJURA VINEYARD

Mount Majura Vineyard's hand-crafted wines benefit from the unique combination of red volcanic limestone-containing soils, an easterly aspect and a cool climate. These features are consistently expressed in intense, elegant and complex wines. Grapes are sourced only from the Mount Majura Vineyard, in the Canberra District.

LITTLE DAM

One of three single-site bottlings of Tempranillo, selected for their distinctive character from within our 9.3Ha vineyard. Little Dam (0.521Ha) was originally planted to pinot noir in 2000 and grafted to tempranillo clone D8V12 in 2004. Little Dam is 55 metres away to the south from the original Rock Block, with similar aspect and elevation (669-680m). The soil is also similar, with another reef of rhyolite running through it and again mixed with limestone, but a little shallower and rockier, with less or no A horizon covering the red soil. The rhyolite here is particularly rich in the iron mineral magnetite – some small pebbles will stick to a magnet. Typically, this block is the most structured of the three, with a 'dry-packed' tannin character we associate with the best examples of the variety. This block has been dry-grown since 2011 and shows great depth and concentration.

2016 VINTAGE

The 2015-2016 season was our warmest to date (as measured by Growing Degree Days), illustrating the ongoing effect of global warming. Very hot weather in early Spring ensured that the season was early throughout, with the commencement of harvest (5th Feb for sparkling base) being another record. The season was generally benign, with a warm stretch of weather from mid-February to mid-March bringing many varieties to ripeness at a rapid rate. Irrigation during this time was important to most blocks, and ensured that good yields of high quality fruit were harvested. 2016 would be considered a standout vintage for us if it weren't slightly shaded by 2015, with the best of the two depending on variety.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed twenty-two vintages including eighteen for Mount Majura Vineyard and two in France. For Frank the winemaking process starts with the planting of the vines and he works closely with a dedicated vineyard team, led by Leo Quirk, to craft wines that best express the character of the site.

WINEMAKING

Hand picked 23 March 2016, at 13.1 Baumé. Had 6 days pre-ferment maceration, then wild-fermented in open vats with hand plunging. Pressed to French oak (mostly one year old) after 7 days post-ferment maceration. Lightly fined and filtered. Bottled under screwcap January 2017; 49 dozen made. Alcohol 14.0% by volume. Vegan friendly?: No (fined with gelatin).

TASTING NOTES

Some dusty-floral aromas and a firm, dark, savoury palate that has the tannin density typical of the block.

CELLARING GUIDE

Drink now to 2031.

ORDERING & AVAILABILITY

Released May 2018.

To order call (02) 6262 3070 or email sales@mountmajura.com.au