



LIME KILN RED 2017

September 2018



Gold Medal, Two Trophies, Canberra & Region Wine Show, 2018

Another mid-weighted pound for pound, top-fighting wine with anise, dried herb and Aussie menthol notes meandering around a core of ripe red fruits, mid-weighted and softly brushed with tannin. Partially carbonic, the result is yet another eminently drinkable wine. (Ned Goodwin MW)

Medium to light red/purple hue. The bouquet is very peppery, stalky and herby and it smacks of heavy use of whole-bunch fermentation. The wine is medium-bodied at most and balanced, smooth-textured and quite delicious to taste. Lovely early-drinking red wine. (Huon Hooke)

The blend takes spicy-fruity Canberra shiraz as a base, then throws in floral, spicy, peppery and herbal notes of the other varieties. It's medium bodied, soft, smooth, and a delight to drink now. (Chris Shanahan)

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.

LIME KILN RED

Lime Kiln Red is a new medium-bodied blend that's all about deliciousness and drinkability. With such a collection of interesting varieties in the vineyard and winery, new blending trials are irresistible fun. The inaugural 2017 Lime Kiln Red is 50% shiraz, 25% mondeuse, 20% touriga and 5% tempranillo. And the name? A 1912 map of the district showed a 'Lime Kiln Block' near the current vineyard site, presumably burning limestone similar to that in the vineyard to make builder's lime.

2017 VINTAGE

The 2016-2017 growing season started with a wet winter and cool spring, resulting in later growth but strong canopies from all the moisture. The summer was particularly hot, with consistently high temperatures from late December to late February, but then switched into a perfect, mild autumn with sunny days, cool nights and little rain. Crops were larger than expected, accordingly taking longer to ripen, but having perfect conditions to do it in. In contrast to some recent years, ripening of different varieties was well spread apart, so that vintage was measured and controlled (leisurely would be going too far!). There are bright fresh flavours in the earlier varieties, with increasing depth, colour and detail in those ripening later.

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 between 5 and 24 April 2017, and wild-fermented separately in open vats with hand plunging. The mondeuse component underwent carbonic maceration prior to destemming and fermentation, while the shiraz ferments included 25% whole bunches. Matured in older French oak, blended, lightly filtered, and bottled under screwcap November 2017; 471 dozen made. Alcohol 13.0% by volume. Vegan friendly?: Yes.

TASTING NOTES

Shiraz leads the way with pretty spiced plum fruit, a fresh, bright and juicy palate with a bit of crunch to the finish. Mondeuse brings some juicy black fruits, while touriga contributes lovely mid-palate mouthfeel.

CELLARING GUIDE

Drink now or cellar in the short term.

ORDERING & AVAILABILITY

Released December 2017, available well into 2018.

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