



MOLLI 2015

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.

MOLLI

An experimental wine that turned out well: this is the third vintage of Molli, from just eleven barrels. Pinot Gris and Riesling are important varieties for us, and the varietal wines are made simply in stainless steel and bottled early – all about capturing the expression of the vineyard and nothing more. With Molli, we explore *texture*. The winemaking is much more like Chardonnay: cloudy juice wild fermented in old oak and stirred on lees. The varietal characters are there, but the mouthfeel is voluminous and *soft*, in face 'Molli' comes from the latin for 'soft'.

2015 VINTAGE

The 2014-2015 season started early with an early budburst and continued early as temperatures were relatively high through Spring. December and January were relatively cloudy and humid, but warm enough to contribute to a fairly high growing degree days total, similar to the 2010, 2008 and 2006 seasons. Conditions moderated by vintage, with mild and fine weather, which was ideal. Picking was early, commencing with sparkling base on the 10th of February, whites completed by mid-March and even the latest-ripening reds completed a couple of weeks earlier than normal, by mid-April.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed twenty-one vintages including seventeen 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 to craft wines that best express the character of the site.

WINEMAKING

Pinot gris (75%, picked 4-15 March) juice was fermented in old oak, while riesling (25%, picked 8 March) was fermented on skins for five days prior to old oak. Only the indigenous yeasts were used, fermenting to dryness with no malolactic fermentation. Matured on yeast lees with regular stirring, then lightly fined and filtered prior to bottling. Bottled under screwcap November 2015; 258 cases made. Alcohol 12.5% by volume. Vegan friendly?: No (fined with casein).

TASTING NOTES

Attractive and fresh, yet intriguingly different, there are ripe pear, citrus and peach aromas, but also nougat and warm stone. The mouthfeel is very gentle, round and silky; lots of body that rolls around on the tongue, and lingering flavour.

CELLARING GUIDE

Enjoy it young.

ORDERING & AVAILABILITY

Released Nov 2015, will be around well into 2016.

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