



## MONDEUSE 2017

November 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.

### MONDEUSE

While working vintages in France in 2002 and 2004, a friend introduced me to Philippe Grisard (Australian law prevents me mentioning the name of the region) where I tasted mondeuse noire for the first time and was struck by its delicious spicy character. I also sympathised with a variety and a region that in the traditional French hierarchy were relegated to '*petit vin*' status. I obtained some cuttings from Robert Fiumara at Lillypilly and had them hanging around in vegie gardens and nursery patches for years before finally planting a little in 2010. The area has now been expanded to 0.4 Ha, and 2017 is the third release. While the similarity in spelling to deuce in tennis might mislead some, we prefer to pronounce it as the Savoyards to (there, I snuck it in!), rhyming with *furs*. Mondeuse is the progeny of mondeuse blanche and the obscure variety tressot noir, just as shiraz is the progeny of mondeuse blanche and the obscure dureza, so that mondeuse and shiraz are half-siblings.

### 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 24 April 2017 at 13.1 Bé and fermented in an open vat with hand plunging. Matured in older barriques, unfinned and lightly filtered. Bottled November 2017, 98 dozen made. Alcohol 13.5% by volume. Vegan friendly?: Yes.

### TASTING NOTES

Dark ripe fruit flavours with hints of chocolate and pepper, and a spicy/herby edge. The palate is fresh and juicy, a step more serious than the previous 2016 release.

### CELLARING GUIDE

Drink now to 2027.

### ORDERING & AVAILABILITY

Released December 2017.

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