



PINOT GRIS 2017

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.

PINOT GRIS

Pinot gris was planted in the coolest, most south-easterly 'Pines' block of our site, but has now also expanded to our North block, in both cases mostly on the red soil found throughout most of the vineyard. As the vines have matured, ripeness is being achieved at more moderate alcohol. We also focus on the very fresh zesty perfume of the variety, picking relatively early to make a refreshing wine, but adding a little texture and complexity from time on yeast lees.

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 27 February to 29 March 2017 at a range of ripeness. The chilled fruit was crushed and lightly pressed, settled and fermented cool to dryness. Fermentation was entirely in stainless steel, but the wine benefited from yeast lees contact post-ferment. Bottled under screwcap July 2017, 1167 cases made. Alcohol 11.0% by volume. Vegan friendly?: No (fined with a milk product).

TASTING NOTES

Typically fresh and zesty with floral, stonefruit and citrus aromas. Fresh on the palate, it is soft and flavoursome, with a creamy texture and a juicy finish. A refreshing uncomplicated wine to drink by itself, or very versatile with lighter foods.

CELLARING GUIDE

Drink now to 2022.

ORDERING & AVAILABILITY

Released December 2017, expected to be available until late 2018.

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