



PINOT NOIR 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.

PINOT NOIR

Pinot noir is one of the original varieties planted in 1988; this clone is thought to be MV6. We have since planted more MV6 as well as the French clones 114, 115 and 777. Pinot on our soils tends towards producing a lot of tannin, and we have to manage irrigation and fermentation carefully to achieve the supple, silky style we prefer.

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

Hand picked 8 - 11 March 2015, and fermented in open vats with hand plunging, using 12% whole bunches. The wine was pressed at the end of the wild fermentation, with an average of 8 days total on skins. Matured in French oak (12% new) lightly fined and filtered, and bottled under screwcap November 2015; 565 dozen made. Alcohol 14.0% by volume. Vegan friendly?: No (fined with gelatin).

TASTING NOTES

Red cherry fruit dominates this delicious and slightly sappy Pinot Noir, with fresh raspberry flavours and satisfying vanilla and marzipan richness on the palate.

CELLARING GUIDE

Drink now to 2025.

ORDERING & AVAILABILITY

Released December 2016, expected to be available into 2018.

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