



ROCK BLOCK 2016

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.

ROCK BLOCK

One of three single-site bottlings of Tempranillo, selected for their distinctive character from within our 9.3Ha vineyard. Rock Block (0.363Ha, 670-680m elevation) is our original patch of tempranillo, planted in 2000 mainly to clone D8V12 with small amounts of requena, tinta roriz, D8V13 and CL770. The short east-facing rows span a reef of rhyolite, with limestone intermixed; it is among the rockiest patches in our vineyard, but has well-structured red clay-loam soil allowing good root penetration. The stand of yellow box trees below one corner of the block causes some devigoration, and contributes eucalypt-derived aromatics to the wine; it is always the most fragrant parcel.

2016 VINTAGE

The 2015-2016 season was our warmest to date (as measured by Growing Degree Days), illustrating the ongoing effect of global warming. Very hot weather in early Spring ensured that the season was early throughout, with the commencement of harvest (5th Feb for sparkling base) being another record. The season was generally benign, with a warm stretch of weather from mid-February to mid-March bringing many varieties to ripeness at a rapid rate. Irrigation during this time was important to most blocks, and ensured that good yields of high quality fruit were harvested. 2016 would be considered a standout vintage for us if it weren't slightly shaded by 2015, with the best of the two depending on variety.

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 23 March 2016, at 13.1 Baumé. Had 5 days pre-ferment maceration, then wild-fermented in an open vat with hand plunging. Pressed to French oak (mainly one year old) after 7 days post-ferment maceration. Lightly fined and filtered. Bottled under screwcap January 2017; 47 dozen made. Alcohol 14.0% by volume. Vegan friendly?: No (fined with gelatin).

TASTING NOTES

Rich nose of red fruits and perfume, some fudgy varietal fruit, and quite a firm structured palate with chewy, grainy tannin.

CELLARING GUIDE

Drink now to 2029.

ORDERING & AVAILABILITY

Released May 2018.

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