



THE SILURIAN 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.

THE SILURIAN

The name refers to the geological age (ca. 430 million years) of the rock from which our soils are derived. The Silurian is made in the traditional method from the classic varieties, chardonnay and pinot noir. The cool to mild Canberra District climate, coupled with exacting viticulture, allows harvest of these varieties at relatively low sugar ripeness, high acidity, and the delicate fruit flavours required for this very elegant style of sparkling wine. Lees age prior to disgorging gives autolysis complexity, creamy texture and a very fine mousse.

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 5-12 February 2016: Chardonnay (75%) at 9.7Bé and 12.2g/L titratable acidity; Pinot Noir (25%) at 10.6Bé and 9.8g/L titratable acidity. Fruit was chilled in the picking lugs prior to whole bunch pressing, and only modest juice yields taken. The base wine were fermented with neutral yeast and spent several months on yeast lees prior to blending and tirage in December 2016. Part (22%) was fermented and matured in older oak, including malolactic fermentation. Second disgorging December 2017; stainless steel crown seal, dosage 5.0g/L. Alcohol 11.5% by volume. Vegan friendly?: No (fined with a milk product).

TASTING NOTES

A delicate aperitif-style sparkling with citrus and florals, a creamy palate and just a hint of baked apple. A very fine palate with delicate acidity and great freshness.

CELLARING GUIDE

Drink now.

ORDERING & AVAILABILITY

Released December 2017, expected to be available till mid 2018.

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