

**SHIRAZ 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.

## **SHIRAZ**

Shiraz has become the leading variety of the Canberra District, and our confidence in its future at Mount Majura Vineyard had grown so much that we expanded our plantings by grafting, back in 2004. These vines first contributed to the blend with the 2007 vintage, and include clones Best's Old Block (fragrant, quite mineral) and 1127 (richer, more chocolatey tannins) along with the original planting (PT23, blackberry and pepper).

## **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 (5<sup>th</sup> 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 6 March 2016, at an average of 13.8Bé and fermented in open vats with hand plunging, leaving 25% as whole bunches. Matured in French oak barriques (20% new), lightly fined and filtered. Bottled January 2017, 286 dozen made. Alcohol 14.0% by volume. Vegan friendly?: No (fined with gelatin).

## **TASTING NOTES**

A firm, dark and dense version of our Shiraz, with rich aromatics, some smoky savouriness and good chewy tannin.

## **CELLARING GUIDE**

Drink now to 2031.

## **ORDERING & AVAILABILITY**

Released March 2018, available into 2019.

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