



## TEMPRANILLO 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.

### TEMPRANILLO

This is our fourteenth release of the Spanish variety Tempranillo, a variety that is very well suited to our site, with Canberra having high levels of climatic similarity to leading Spanish regions. This wine has become our flagship. It is blended from three distinct sites within the vineyard.

### 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-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 23 March 2016, at an average of 13.1 Baumé. Had 5-6 days pre-ferment maceration, then wild-fermented in open vats with hand plunging. Pressed to French oak (14% new) after 6-7 days post-ferment maceration. Blended from Little Dam (70%) and Rock Block (30%). Lightly fined and filtered. Bottled under screwcap January 2017. 327 dozen made, plus 101 magnums. Alcohol 14.0% by volume. Vegan friendly?: No (fined with gelatin).

### TASTING NOTES

A complete and powerful example of our leading variety, this Tempranillo has perfume, fruit and complexity, combined with grippy round tannins and a dense structure.

### CELLARING GUIDE

Drink now to 2030.

### ORDERING & AVAILABILITY

Released September 2017, expected to be available till mid 2018.  
To order call (02) 6262 3070 or email [sales@mountmajura.com.au](mailto:sales@mountmajura.com.au)