



## RIESLING 2018

September 2018



**Gold Medal**, NSW Small Winemakers  
Wine Show, 2018

**Gold Medal**, Winewise Small Vigneron  
Awards, 2018

**Gold Medal**, NSW Wine Awards, 2018

*An impressive citrus-scented Canberra District riesling of considerable refinement. The palate is vibrant, long, racy and perfectly balanced. (Winewise)*

### 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.

### RIESLING

Riesling is planted in the coolest, most south-easterly aspect of our site, where the soils are also poorer (and therefore better suited to this vigorous variety) than the red soils in the rest of the vineyard. After sixteen vintages of Riesling, we recognize typical characters that our site produces: white blossom aromatics and citrus characters leaning more towards lemon peel and grapefruit, and often a hint of aniseed.

### 2018 VINTAGE

The 2017-2018 was the second-warmest season on record behind 2016, but due to consistently warm and dry conditions rather than any extreme heat. Timing of budburst and harvest were fairly normal. Conditions for vine growth and development were good and disease pressure was low. Weather during vintage was exceptional, consistently warm and dry apart from one downpour in late February which caused little trouble. Warm sunny days were balanced by cool nights giving a high diurnal temperature range. Quality is exciting across the board, with the later ripening varieties perhaps benefitting the most.

### WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed twenty-three vintages including nineteen 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 13 March at 11.6 Baumé. Only the free-run juice was taken, settled and fermented cool before stopping at 6.5g/l residual sugar for balance. Bottled under screwcap July 2018, 622 cases made. Alcohol 12.5% by volume. Vegan friendly?: No (fined with a milk product).

### TASTING NOTES

A wonderfully pretty, soft but racy young Riesling, has some tropical/guava/rose-petal fruit as a high note over the more typical candied lemon and florals. Lovely juicy fruit weight flows through the palate, long and linear.

### CELLARING GUIDE

Drink now to 2038.

### ORDERING & AVAILABILITY

Released July 2018, should be available into mid-2018.

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