



PINOT GRIS 2018

December 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.

PINOT GRIS

Pinot gris was planted in the coolest, most south-easterly 'Pines' block of our site, but has now also expanded to our North block, in both cases mostly on the red soil found throughout most of the vineyard. As the vines have matured, ripeness is being achieved at more moderate alcohol. We also focus on the very fresh zesty perfume of the variety, picking relatively early to make a refreshing wine, but adding a little texture and complexity from time on yeast lees.

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 27 February to 9 March 2018 at a range of ripeness. The chilled fruit was crushed and lightly pressed, settled and fermented cool to dryness. Fermentation was entirely in stainless steel, but the wine benefited from yeast lees contact post-ferment. Bottled under screwcap July 2018, 1087 cases made. Alcohol 11.0% by volume. Vegan friendly?: No (fined with a milk product).

TASTING NOTES

Fresh, zesty and just delicious to drink, our Pinot Gris has lovely citrus, pear juice and stonefruit flavours. Enjoy it with food or without.

CELLARING GUIDE

Drink now to 2023.

ORDERING & AVAILABILITY

Released December 2018, expected to be available until late 2019.
To order call (02) 6262 3070 or email sales@mountmajura.com.au