



THE SILURIAN 2017

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.

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.

2017 VINTAGE

The 2016-2017 growing season started with a wet winter and cool spring, resulting in later growth but strong canopies from all the moisture. The summer was particularly hot, with consistently high temperatures from late December to late February, but then switched into a perfect, mild autumn with sunny days, cool nights and little rain. Crops were larger than expected, accordingly taking longer to ripen, but having perfect conditions to do it in. In contrast to some recent years, ripening of different varieties was well spread apart, so that vintage was measured and controlled (leisurely would be going too far!). There are bright fresh flavours in the earlier varieties, with increasing depth, colour and detail in those ripening later.

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 19-23 February 2017: Chardonnay (68%) and Pinot Noir (32%) at an average 9.6Bé and 12.8g/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 2017. Part (30%) was fermented and matured in older oak, including malolactic fermentation. First disgorging November 2018; stainless steel crown seal, dosage 9.1g/L. Alcohol 11.0% by volume. Vegan friendly?: No (fined with a milk product).

TASTING NOTES

Up a notch in complexity compared to previous vintages, but still fine and fresh, a superb aperitif style with fresh acidity balanced by creamy mousse.

CELLARING GUIDE

Drink now.

ORDERING & AVAILABILITY

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