



## TEMPRANILLO 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.

### TEMPRANILLO

This is our fifteenth 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.

### 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 22 March 2017, at an average of 13.2 Baumé. Had 5 days pre-ferment maceration, then wild-fermented in open vats with hand plunging. Pressed to French oak (14% new) after 9-10 days post-ferment maceration. Blended from Dry Spur (46%), Little Dam (39%) and Rock Block (15%). Unfined and lightly filtered. Bottled under screwcap January 2018. 294 dozen made, plus 100 magnums. Alcohol 14.0% by volume. Vegan friendly?: Yes.

### TASTING NOTES

Shows the outstanding complexity of Tempranillo, from bright pippy pomegranate, to sweet fleshy red fruits, and meaty graphite tannins with great chewiness and length. A highlight of the vintage.

### CELLARING GUIDE

Drink now to 2035.

### ORDERING & AVAILABILITY

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