



DRY SPUR 2017

January 2019



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.

DRY SPUR

One of three single-site bottlings of Tempranillo, selected for their distinctive character from within our 9.3Ha vineyard. Dry Spur (0.934Ha) was originally planted to merlot in 1999 and has been grafted/replanted to tempranillo since 2009. This wine comes from clone D8V12 from the first 0.391Ha of the block. The block lies 170 metres to the north of the Rock block and rises 30m to 698m elevation with a north-easterly aspect. Soil depth declines up the slope, being thin and bony at the top. Quality from this block has been consistently high in the few years we've harvested it. It is slightly earlier-ripening with darker fruit flavours and grainy tannins.

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 13.3 Baumé. Had 6 days pre-ferment maceration, then wild-fermented in open vats with hand plunging. Pressed to French oak (mainly one year old) after 10 days post-ferment maceration. Unfined and lightly filtered. Bottled under screwcap January 2018; 48 dozen made. Alcohol 14.0% by volume. Vegan friendly?: Yes.

TASTING NOTES

Rich dark fruits, new leather and spice on the nose, the palate has crunchier red fruits – cherry and pomegranate – and the typical grainy tannin structure, fine but with some firmness on the finish.

CELLARING GUIDE

Drink now to 2037.

ORDERING & AVAILABILITY

Released January 2019.

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