



MONDEUSE 2018

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.

MONDEUSE

Mondeuse is a variety that has fascinated us for many years, but we didn't get a chance to plant any until 2010, and even then the area planted was tiny. The 2018 vintage is our fourth release, and the area has been increased significantly (when the current grafting is completed we'll have 0.602 Ha). We prefer to pronounce it as the Savoyards do, rhyming with *furs*. Mondeuse (noire) is the progeny of mondeuse blanche and the obscure variety tressot noir, just as shiraz is the progeny of mondeuse blanche and the obscure dureza, so that mondeuse and shiraz are half-siblings.

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 10-24 April 2018 at an average 13.0 Bé and wild-fermented in open vats with hand plunging. Matured in older barriques, unfinned and lightly filtered. Bottled December 2018, 299 dozen made. Alcohol 13.5% by volume. Vegan friendly?: Yes.

TASTING NOTES

Our fourth release of Mondeuse shows the characteristic spice and dark fruit, cut through with herby freshness typical of the variety. Medium bodied, juicy and vibrant drinking now or later.

CELLARING GUIDE

Drink now to 2028.

ORDERING & AVAILABILITY

Released January 2019.

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