



SHIRAZ 2017

August 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.

SHIRAZ

Shiraz has become the leading variety of the Canberra District, and our confidence in its future at Mount Majura Vineyard had grown so much that we expanded our plantings by grafting, back in 2004. These vines first contributed to the blend with the 2007 vintage, and include clones Best's Old Block (fragrant, quite mineral) and 1127 (richer, more chocolatey tannins) along with the original planting (PT23, blackberry and pepper). In 2017, only the PT23 clone was used for this wine.

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 20 April 2017, at 12.9Bé and fermented in open vats with hand plunging, leaving on average 27% as whole bunches. Matured in French oak barriques (17% new), unfinned and lightly filtered. Bottled January 2018, 397 dozen made. Alcohol 13.5% by volume. Vegan friendly?: Yes.

TASTING NOTES

A particularly spicy, fragrant and pretty Shiraz, this year entirely from the PT23 clone. It has lots of stem, roast meat and chocolate character but also a lovely fleshiness.

CELLARING GUIDE

Drink now to 2037.

ORDERING & AVAILABILITY

Released February 2019.

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

Gold Medal, NSW Small Winemakers Wine Show 2018

Gold Medal, Canberra & Region Wine Show 2018

'That moment when you realise that \$38 is an absolute steal. This is a fabulous shiraz in anyone's language, its spice-ridden heart alive with perfectly ripened, well set, powerful cherry-plum fruit. It's struck with tannin in the best of ways, it has real personality, and its finish is textbook quality. 96 points.' (Campbell Mattinson)

'holds the drinker's interest from the first sip to the last drop. First impressions are of spice and savour, both in the aroma and palate. But sweet, vibrant fruit pushes through the charcuterie-like savour and spice, while fine tannins give satisfying grip and structure.' (Chris Shanahan)