



REMI 2019

July 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.

REMI

Another experimental wine, first made in 2019. A few years ago we were doing fortification trials with sparkling-base juice. We were immediately impressed with the liveliness of the combination of residual sweetness and the high natural acidity of the sparkling base. Finally in 2019 we've revisited those trials and created an unusual sweet wine from the pressings fraction of chardonnay grapes picked for our traditional method sparkling, The Silurian. The pressings contain phenolics that aren't welcome in The Silurian, where delicacy is prime, but when combined with the sweetness of Remi, they contribute structure and texture. Of course the *Champenois* have been doing the same thing for years, but unlike them we allow partial fermentation before fortification, and keep the wine fresh by holding it only in stainless steel.

2019 VINTAGE

A very dry winter in 2018 meant that our vines needed irrigation before budburst to ensure good vine growth. The season was consistently very warm, with a very hot summer including five days over 40°C in January. Fortunately the heat abated before vintage, and the vintage period was mild and benign. Crop levels were higher than average in some white varieties, delaying the start of picking, but lower than average in the reds. Quality is very high in general, with the reds, especially Tempranillo, being particularly exciting.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed twenty-four vintages including twenty 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

Chardonnay, hand-picked 22 Feb and 2 Mar 2019 for sparkling base, was whole-bunch pressed to yield juice at only 9.6 Baumé. Wild fermentation was arrested after two days by fortification with an unaged brandy spirit, selected for its array of fresh spice characters. The finished wine has 110 g/l residual sugar. Bottled July 2019, 184 dozen half-bottles made. Alcohol 14.5% by volume. Vegan friendly?: Yes.

TASTING NOTES

Fresh, bright and very lifted aromatics of gingerbread, musk, aniseed, bergamot and sea-spray. Flavours are in a slightly more familiar spectrum of tangerine and ripe peach. The palate is refreshingly sweet, balanced by cleansing acidity. Try it chilled as an aperitif, but be playful and try it as a spritz or on ice.

CELLARING GUIDE

Intended to be drunk young, but if you forget some in the cellar, tell us how it was!

ORDERING & AVAILABILITY

Released July 2019. To order call (02) 6262 3070 or email sales@mountmajura.com.au.