



LIME KILN RED 2018

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.

LIME KILN RED

Lime Kiln Red is a new medium-bodied blend that's all about deliciousness and drinkability. With such a collection of interesting varieties in the vineyard and winery, new blending trials are irresistible fun. The 2018 Lime Kiln Red is 56% tempranillo and 44% touriga. And the name? A 1912 map of the district showed a 'Lime Kiln Block' near the current vineyard site, presumably burning limestone similar to that in the vineyard to make builder's lime.

2018 VINTAGE

The 2017-2018 season was the second-warmest 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 benefiting the most.

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

Hand picked between 10 and 24 April 2018, and wild-fermented separately in open vats with hand plunging. Matured in older French oak, blended, lightly filtered, and bottled under screwcap December 2018; 386 dozen made. Alcohol 14.0% by volume. Vegan friendly?: Yes.

TASTING NOTES

Delicious dark cherry fruit from the tempranillo blends with dusty, savoury and dried herb notes from the touriga. Medium bodied and very drinkable, but with satisfyingly chewy suede-like tannins.

CELLARING GUIDE

Drink now or cellar in the medium term.

ORDERING & AVAILABILITY

Released August 2019, available well into 2020.

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