



THE SILURIAN 2018

November 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.

THE SILURIAN

The name refers to the geological age (ca. 430 million years) of the rock from which our soils are derived. The Silurian is made in the traditional method from the classic varieties, pinot noir and chardonnay. The cool to mild Canberra District climate, coupled with exacting viticulture, allows harvest of these varieties at relatively low sugar ripeness, high acidity, and the delicate fruit flavours required for this very elegant style of sparkling wine. Lees age prior to disgorging gives autolysis complexity, creamy texture and a very fine mousse.

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-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 12-22 February 2018: Pinot Noir (52%) and Chardonnay (48%) at an average 10.4Bé and 11.7g/L titratable acidity. Fruit was chilled in the picking lugs prior to whole bunch pressing, and only modest juice yields taken. The base wine were fermented with neutral yeast and spent several months on yeast lees prior to blending and tirage in December 2018. Part (25%) was fermented and matured in older oak, including 10% malolactic fermentation. First disgorging October 2019; stainless steel crown seal, dosage 7.5g/L. Alcohol 12.0% by volume. Vegan friendly?: No (fined with a milk product).

TASTING NOTES

Fresh and vivid with delicate citrusy fruit and a soft, creamy palate, this is very much in the zesty aperitif style as always.

CELLARING GUIDE

Drink now.

ORDERING & AVAILABILITY

Released November 2019, expected to be available into 2021.
To order call (02) 6262 3070 or email sales@mountmajura.com.au