



TSG 2017

December 2019



Gold Medal, NSW Small Winemakers Wine Show 2018

Gold Medal, Canberra & Region Wine Show 2018

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.

TSG

Our goal is to find the varieties that best suit our site, because we believe that when the right combinations are found, the wines gain an extra level of quality and character. Tempranillo and Shiraz are clearly the leading red varieties for our vineyard and climate, based on our experience so far. After a difficult start, Graciano has become a very rewarding variety, and is very distinctive as a varietal wine. First made from the 2008 vintage, the Tempranillo Shiraz Graciano blend is an example of good components coming together to make an even better whole. The 2017 TSG is 34% Tempranillo, 33% Shiraz and 25% Graciano and 8% Touriga. By blending, we take the spotlight off the variety, and put it back on the vineyard where it belongs.

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-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 22 March and 24 April 2017, and fermented separately in open vats with hand plunging. Matured in French oak (approx 10% new), blended unfined and lightly filtered, and bottled under screwcap January 2018; 585 dozen made. Alcohol 13.5% by volume. Vegan friendly?: Yes.

TASTING NOTES

Dark fruits and spice provide instant appeal, while soft blueberry fruit and silky tannins open the palate, with a great combination of freshness and concentration.

CELLARING GUIDE

Drink now to 2032.

ORDERING & AVAILABILITY

Released December 2019.

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