



TEMPRANILLO 2018

February 2020



Superbly youthful, bright, fresh, deep purple/red colour. Toasty, spicy, earthy aromas with lots of brown spices and toasty barrel notes. Deep-set dark and red fruits. Lively acidity, bright and tensioned. Long carry. Fine, elegant, linear and stylish. A benchmark wine. 95 points Huon Hooke

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.

TEMPRANILLO

This is our sixteenth release of the Spanish variety Tempranillo, a variety that is very well suited to our site, with Canberra having high levels of climatic similarity to leading Spanish regions. This wine has become our flagship. It is blended from three distinct sites within the vineyard.

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 27 March 2017 to 10 April 2018, at an average of 13.4 Baumé. Had 5 days pre-ferment maceration, then wild-fermented in open vats with hand plunging. Pressed to French oak (15% new) after 9-10 days post-ferment maceration. Blended from three sites within the vineyard: Little Dam (42%), Rock Block (33%) and Dry Spur (25%). Unfined and lightly filtered. Bottled under screwcap January 2019. 308 dozen made, plus 81 magnums. Alcohol 14.0% by volume. Vegan friendly?: Yes.

TASTING NOTES

Blue fruits dusted with new leather/ashy savouriness, this is Tempranillo with elegance, detail and power. Firm but fine tannins build the long finish.

CELLARING GUIDE

Drink now to 2038.

ORDERING & AVAILABILITY

Released February 2020.

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