



## PINOT GRIS 2020

## Bendigo

May 2020



### 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. Normally, grapes are sourced only from the Mount Majura Vineyard, in the Canberra District. In 2020 we have made an exception for two wines, as our entire crop was lost to smoke taint caused by the bushfires in surrounding regions over the Summer.

### PINOT GRIS

Pinot gris was planted in the coolest, most south-easterly 'Pines' block of our site, but has now also expanded to our North block, in both cases on the red soil found throughout most of the vineyard. As the vines have matured, ripeness is being achieved at more moderate alcohol. We also focus on the very fresh zesty perfume of the variety, picking relatively early to make a refreshing wine, but adding a little texture and complexity from time on yeast lees.

This 2020 wine has been made in a similar style but bottled very quickly, with no time spent on yeast lees.

### 2020 VINTAGE

Our 2020 vintage was spoiled by smoke taint, so for the first time, we have purchased fruit from further afield, and only for a couple of wines for which we don't have enough of previous vintages. The 2020 Pinot Gris is made in a similar style to our usual wine, and was sourced from Bendigo in Central Victoria, which was unaffected by bushfires.

### 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

Harvested 12 March 2020 and processed to juice for us by the talented Melanie Chester at Sutton Grange, then received at Mount Majura by tanker. Fermentation was entirely in stainless steel. Bottled under screwcap May 2020, 1011 cases made. Alcohol 12.5% by volume. Vegan friendly?: No (fined with a milk product).

### TASTING NOTES

This Pinot Gris is made in our light and fresh style, but with perhaps a little more red apple crunch to go with the pear juice flavours.

### CELLARING GUIDE

Drink now to 2025.

### ORDERING & AVAILABILITY

Released May 2020, expected to be available until mid 2021.

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