



SHIRAZ 2018

October 2020



Gold Medal, NSW Small Winemakers Wine Show 2019

Gold Medal, Canberra & Region Wine Show 2019

Elegance personified, with flavour and texture a continuum joined at the hip.
96 points (James Halliday)

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.

SHIRAZ

Shiraz has become the leading variety of the Canberra District, and we love it. We grow three clones/selections: Best's Old Block (fragrant, quite mineral) and 1127 (richer, more chocolatey tannins) along with the original planting (PT23, blackberry and pepper). In 2018, the PT23 clone dominates, with small percentages of the other two.

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 22-27 March 2018, at 13.1Bé and fermented in open vats with hand plunging, leaving 25% as whole bunches. Matured in French oak barriques (21% new), unfinned and lightly filtered. Bottled January 2019, 375 dozen made. Alcohol 14.0% by volume. Vegan friendly?: Yes.

TASTING NOTES

A spectacular vintage, with deep blue and purple fruit flavours – mulberry and cassis – superb balance and very fine structure.

CELLARING GUIDE

Drink now to 2038.

ORDERING & AVAILABILITY

Released October 2020.

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