



CHARDONNAY 2019

November 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. Grapes are sourced only from the Mount Majura Vineyard, in the Canberra District.

CHARDONNAY

Chardonnay is one of the original varieties planted in our vineyard in 1988, and expanded in 1999. It consistently produces wines that combine intensity of flavor with richness and balance. Traditionally made, using wild ferments of cloudy juice in oak, the emphasis is on complexity and depth of character, combined with intense fruit and crisp structure.

2019 VINTAGE

This year we celebrate our 30th vintage. Just like last year, the 2018-2019 was the second-warmest season on record behind 2016, this time with some very hot summer weather. A very dry winter saw us applying irrigation prior to budburst for the first time. January was particularly hot, and irrigation was used to prevent heat damage. Subsequent weather during ripening and vintage was good. Yields were down in most varieties, but quality was good, and once again, the later ripening varieties benefitted from the milder conditions, showing great colour and flavour definition.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed twenty-five vintages including twenty-one 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 March 2019 at 12.1 Baumé. Only the free-run and lightly-pressed juice was used, with minimal settling, and entirely fermented in French oak barriques (23% new). Ferments were 75% by the indigenous yeast but this year we dabbled again with some inoculated barrels. The wine was stirred on yeast lees for nine months with no malolactic fermentation. Bottled November 2019 under screwcap; 313 dozen made. Alcohol 13.0% by volume. Vegan friendly?: Yes.

TASTING NOTES

Our 30th vintage of Chardonnay seduces with rich aromas of grilled nuts and stonefruit, tantalises with some savoury complexity, and delights with fresh citrus length.

CELLARING GUIDE

Drink now to 2034.

ORDERING & AVAILABILITY

Released November 2020, available until late 2021.

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