



DINNY'S BLOCK 2017

May 2021



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.

DINNY'S BLOCK

Sourced from our original block (planted 1988), this wine is a 'vineyard blend' of approximately 57% Cabernet Franc, 27% Merlot and 16% Cabernet Sauvignon. This wine was originally labelled 'Merlot' (up to 1999), then 'Cabernet franc Merlot' (2000, 2001) and then renamed after the founder of our vineyard, Mrs Dinny Killen. It ages particularly elegantly.

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-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 26 March 2017 at 12.2Bé and wild fermented in open vats with hand plunging. Matured in French oak barriques (none new), unfinned and lightly filtered. Bottled January 2018, 190 dozen made. Vegan friendly?: Yes.

TASTING NOTES

The fresh and bright raspberry and red currant fruit of cabernet franc is to the fore in this blend with merlot and cabernet sauvignon. Medium weight with typically fine but persistent tannins.

CELLARING GUIDE

Drink now to 2032.

ORDERING & AVAILABILITY

Released May 2021; expected to be available till mid 2022.

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