



## SHIRAZ 2019

October 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.

### 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 2019, the blend is half 1127, with smaller percentages of the other two.

### 2019 VINTAGE

This year we celebrate our 30<sup>th</sup> 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 2-9 April 2019, at 13.3Bé and fermented in open vats with hand plunging, leaving 25% as whole bunches. Matured in French oak barriques (17% new), unfinned and lightly filtered. Bottled January 2020, 384 dozen made. Alcohol 14.0% by volume. Vegan friendly?: Yes.

### TASTING NOTES

Dark and earthy fruit here with cocoa and savouriness, but flashes of blackcurrant, pepper, iodine and stems. Fine and plush on the palate with creamy length.

### CELLARING GUIDE

Drink now to 2039.

### ORDERING & AVAILABILITY

Released October 2021.

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