



## RIESLING 2021

January 2022



**Gold Medal, NSW Wine Awards 2021**

*A full-flavoured, fresh, apple/citrus style that is lively and long. Residual sweetness is balanced by a pleasant acid cut. ★★★★★ (Winewise)*

### 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.

### RIESLING

Our original planting of Riesling in the Pines block, the coolest, most south-easterly aspect of our site, has now been supplemented with Riesling grafted onto vines of similar age in the North block, a little steeper and more east-facing. After eighteen vintages, we recognize typical characters that our site produces: white blossom aromatics and citrus characters leaning more towards lemon peel and grapefruit, and often a hint of aniseed.

### 2021 VINTAGE

Much cooler conditions prevailed this season, with good winter rains leading into a mild season that saw vines flourish. There was some disease pressure, but minimal disease resulted from careful management. Harvest started a week or two later than recent years, and was interrupted by three days of rain just after the whites were finished and before any reds were picked, but reds suffered no damage. Yields were very good, probably because we were able to irrigate through the drought last year. Unsurprisingly, the mild summer and ripening conditions have given lighter wines with excellent aroma and colour.

### 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 12-16 March at 11.1 Baumé. Only the free-run juice was taken, clarified by flotation and fermented cool before stopping at 8.5g/l residual sugar for balance. Bottled under screwcap July 2021, 977 dozen made (plus 143 magnums). Alcohol 12.0% by volume. Vegan friendly?: No (fined with gelatin and a milk product).

### TASTING NOTES

A fragrant Riesling from a cool summer, billows of white blossom and aromatic citrus at first conceal the cold-steel seriousness of our best-cellarling white.

### CELLARING GUIDE

Drink now to 2041.

### ORDERING & AVAILABILITY

For release August 2021, should be available into mid-2022.  
To order call (02) 6262 3070 or email [sales@mountmajura.com.au](mailto:sales@mountmajura.com.au)