

Ordering:

Phone 02 6262 3070

Fax 02 6262 4288

MOUNT MAJURA VINEYARD

2008 DINNY'S BLOCK



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 primarily from our original block (planted 1988), this wine is a "vineyard blend" of approximately 57% Cabernet Franc, 28% Merlot and 15% Cabernet Sauvignon. This wine was originally labelled "Merlot" (up to 1999), then "Cabernet franc Merlot", and has now been renamed after the founder of our vineyard, Mrs Dinny Killen.

2008 VINTAGE

Up until early vintage, the cumulative degree days were relatively high, but more by virtue of warm nights than warm days, with very few being hot. Budburst, flowering and ripening were all early. Humidity was higher than normal, making it one of the 'softest' seasons we've experienced. We had a week of hot weather in mid-March, far less severe than in SA, and well within the tolerance of our vines with good soil and adequate water. The compressed ripening observed even in other local vineyards on lighter soils did not occur here. Yields were up, but ripened well by healthy canopies.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed fifteen vintages including nine for eleven for Mount Majura vineyard and two in Burgundy. A strong believer that "wine is made in the vineyard" he enjoys working to create ideally balanced fruit in the vineyard, making the task in the winery straightforward.

WINEMAKING

Hand picked 28 March 2006 at 13.2 Baumé, and fermented in an open vat with hand plunging. Matured in French oak barriques (14% new), unfinned (except for the pressings) and lightly filtered. Bottled January 2009, 174 cases made.

TASTING NOTES

Always pretty in youth and developing deeper complexity with age, the 2008 Dinny's Block shows the delicious character of this blend. The fruit has an overall briary spectrum, with bright aromas of raspberry, blackcurrant and mulberry, leading to a robust structure of earthy tannin.

AVAILABILITY

Due for release March 2011.

Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now to 2018.