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MOUNT MAJURA VINEYARD

2010 WOOLSHED CREEK PINK



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. The Woolshed Creek range of fun informal wines is generally only available from our cellar door.

PINK

The rosé style has become more popular in recent years, but the styles are all over the place. Our idea of rosé is like a white wine with an extra dimension of flavour, so it should be fresh, lively and crisp, not the heavy high-alcohol *saignée* style where grapes are harvested fully ripe to suit red winemaking. We pick early, specifically for rosé. We've even ditched the wannabe-frog name and called it what it is: Pink!

2010 VINTAGE

The 2010 vintage started with very cool weather early in the Spring, but then very warm weather in late Spring, which caused poor set (and hence unusually open bunches) in certain varieties such as Chardonnay. Significant rain events during vintage caused some splitting, which generally dried up without problem. Careful crop management through thinning before veraison allowed for rapid ripening and saved us from botrytis problems later. Quality is very good across the board.

WINEMAKER

Frank van de Loo came to winemaking with a background in the plant sciences and has completed the Wine Science degree at Charles Sturt University. 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

Pinot noir grapes were hand picked 1 March 2010 at 11.7 Baumé. Destemmed and crushed fruit spent approximately 24 hours on skins before pressing. Juice was cold settled and then fermented cool in stainless steel like a white wine. Fermented almost dry, with 3 g/l residual sugar remaining. Bottled June 2010; 272 cases made.

TASTING NOTES

The wine is fresh and lively in every way: a lovely light pink colour, an enticing nose of crushed red fruits, soft fleshy fruit flavours, but so lively it dances across the tongue. The finish is crisp and dry. Enough flavour to enjoy, but little enough that you want more. On the back label we sum it up in just five words:

fragrant cherry guava fun crisp

AVAILABILITY

Released October 2010, expected to be available until mid 2011.
Order from (02) 6262 3070 or sales@mountmajura.com.au

CELLARING GUIDE

Drink now.