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MOUNT MAJURA VINEYARD

2010 RIESLING

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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

Riesling is planted in the coolest, most south-easterly aspect of our site, where the soils are also poorer (and therefore better suited to this vigorous variety) than the red soils in the rest of the vineyard. After seven vintages of Riesling, we recognise typical characters that our site produces: white blossom aromatics and citrus characters leaning more towards lemon peel and grapefruit, though an intense dusty lime character develops in bottle.

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 fifteen vintages including 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 11 March 2010 at 12.5 Baumé, but still with 9.3 g/l titratable acidity, after severe crop thinning early in the season. Only the free-run juice was taken, settled, and fermented cool (13°C), with a small amount of residual sweetness (5 g/l) required to balance the acid. Bottled under screwcap June 2010; 247 cases made.

TASTING NOTES

A lovely wine that opens soft with aromas of candied lemon, florals and hints of aniseed. The flavours are carried through to a persistent finish by a long steely backbone of minerally acid. The overall impression is of generous flavour and mouthwatering purity.

AVAILABILITY

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

CELLARING GUIDE

Drink now to 2021.

