

MOUNT MARY VINEYARD YARRA VALLEY



Mount Mary 2016 Release

2016 was a unique season for winemakers in the Yarra Valley. As a general rule we have seen the commencement of vintage move forward, with vintages becoming shortened and compressed.

The 2016 season was one of the most compressed vintages we have experienced, with 90% of our fruit being picked in 10 days. Typically, this would occur over a 4-6 week period. In such a season, the advantages of being small and having absolute control over the vineyard is critical in the pursuit of producing the highest quality of wine possible. Compromising picking dates in seasons where ripening occurs extremely quickly can have devastating effects on quality and drastically change the wine stylistically. This is, above all, our biggest advantage over larger producers who typically purchase fruit from a range of different growers.

Here at Mount Mary, without fail, each and every variety we grow is picked at optimum ripeness, regardless of seasonal differences. We believe this is the key to making highly consistent wines from year to year. The 2016 wines have developed into something quite exceptional.

Sam Middleton, Winemaker Mount Mary.

2016 Mount Mary Triolet

67% SAUVIGNON BLANC, 23% SEMILLON, 10% MUSCADELLE

The 2016 Triolet is an extremely expressive example of this blend on release. The aromas show more stone fruit and a slightly riper flavour spectrum than perhaps other years, where citrus characters seem to dominate. There is pear, lychee, lime and a touch of apricot. The palate has very generous flavour and richness with stone fruits again dominating ahead of citrus flavours. Matched to this fruit presence are characters of grilled nuts, toast and nougat adding complexity. It's the mouthfeel and length of flavour of this blend that sets it apart from many other examples. We continue to drink these wines dating back to '87, such is the ageability of these varieties when blended together.



2016 Mount Mary Chardonnay

The 2016 Chardonnay is showing tremendously well on release, a slightly more obvious wine than the subtle, restrained 2015. Although not any less acidic than previous vintages, it's the intensity of flavour that gives balance and drinkability for such a young wine. The nose is perfectly reminiscent of a Mount Mary Chardonnay, another reminder of how strongly our vineyard exhibits such a consistent flavour profile from vintage to vintage. There are grapefruit and citrus characters on the nose, with some riper pear and stone fruits playing a supporting role. There is a hint of flint and struck match imparted by the barrel ferment, along with some honey and nut nuances. The French oak used in this wine gives some beautiful toasty, spice complexity. The palate is rich and creamy with perfectly balanced phenolics, giving the wine structure and adding length.

Mount Mary Chardonnay 2016 Winefront, Gary Walsh

"I tasted all these 2016 wines from barrel last year with the affable Sam Middleton, who I feel, is leading this grand estate to new heights.

Gold in colour, it's not a shy Chardonnay by half: welcome to Flavour Country. Nectarine, white flowers, fresh mint, honey and pecans, and just a pleasant amount of struck match complexity. Glossy and glycerol, sizzled butter and nuts, yet fresh and floral, flinty elements at play, grapefruity acidity, long, rich and nutty to close, yet curiously fine throughout. Love this. Real Chardonnay. I reckon it's pretty good drinking 'round about now, too."

Rated : 96 Points



2016 Mount Mary Pinot Noir

We often find our Pinots made in the warmer vintages surprise us the most when tasted in vertical line-ups. We believe this speaks to the uniqueness of our site, in particular the cold nights we experience during the growing season here at Mount

Mary. The nose of the 2016 Pinot noir shows all the hallmarks of what we have come to expect from Mount Mary Pinot. Stewed strawberries, plums and the very familiar quince character are here, so often present in our Pinots. There is earthiness and spice on the nose adding complexity. The palate is firm with ripe tannin but complemented so well with juicy, rich dark fruits, perfectly matched with high quality French oak. This wine is built for the dinner table, to be enjoyed with great food and excellent company. It will continue to develop beautifully for another decade and beyond.



Mount Mary Pinot Noir 2016 Winefront, Gary Walsh

“Unlike many, I don’t think of Mount Mary as a Pinot producer, which is not to say they don’t make beautiful wines. I’ve had many. Anyway, warmer site, warmer vintage, excellent wine.

None of your sweet and sour fruit profile here, that I see in many a local Pinot Noir. Raspberry, cherry, strawberry, cedar and spice, fennel and mushrooms, roses too.

Medium-bodied, at best, fresh red fruits, bright acidity, plenty of flavour, with graphite tannin keeping it long, firm and tense. Finish is perfumed, kind of autumnal, and very long with that beautiful tannin cleaning it up so nicely. It has reach, and personality. In short, it’s very good. I really like it. A lot.”

Rated : 96 Points



2016 Mount Mary Quintet

46% CABERNET SAUVIGNON, 26% MERLOT, 20% CABERNET FRANC, 5% MALBEC, 3% PETIT VERDOT

2016 saw a very even spread of quality and consistency across all five Quintet varieties. This has resulted in an extremely complex and compelling wine which shows brilliant purity of fruit. On the nose there is the perfect balance of red and dark fruits. Cherries and cranberries along with plums, blackcurrant, violets and cedar all contribute to this wine's attractive aroma. There is spice and toasty characters contributed by French oak. The palate is filled with rich, perfectly ripe fruit, chocolate, liquorice and backed by grainy, firm tannin adding to the wine's where we have experienced near perfect conditions for these Quintet varieties. The 2016 Quintet is drinking superbly now and will be even more impressive with time.

exceptional length and age-worthiness. This is the fifth consecutive vintage where we have experienced near perfect conditions for these Quintet varieties. The 2016 Quintet is drinking superbly now and will be even more impressive with time.



Mount Mary Quintet 2016 Winefront, Gary Walsh

It's only 46% Cabernet Sauvignon, with 26% Merlot, 20% Cabernet Franc, 5% Malbec and 3% Petit Verdot. A different wine to the (relatively) throaty 2015, but not a lesser one. Such perfume. Such finesse. It's a flat out joy to smell, and to taste. Violets, cedar, red and black fruits, tobacco, pencils, marzipan and aniseed. Just into medium-bodied, well-etched and sure-footed, much like the kitten, who's tongue the tannin sports. Delightful flavour of small red (mainly) and black berries, deft and precise, with a finish that's long and crisp, which leaves no doubt about the quality of this wine. Line and length. Fragrance and poise. Subtle, yet thoroughly persuasive. Gentle rasp of tannin cleans the mouth. It's a rare bird, this Cabernet.

Rated : 97 Points