

GALAFREY WINES



2018 DRY GROWN MULLER THURGAU MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 12.5% a/v,

MULLER THURGAU

Muller Thurgau was part of the original plantings at Galafrey Wines in 1977. One of Victoria's leading wine experts Ian Higginbottom suggested that this vineyard would be ideal for Muller because of its Riesling influence. Galafrey thought the easy drinking style of grape variety would flourish and attracts a lot of attention due to its uniqueness and approachable style of passionfruit and tropical fruits.

Müller-Thurgau grape was first cloned in Geisenheim (in the Rheingau region) in 1882 by Professor Hermann Müller from Thurgau, Switzerland. The grape was named after him in 1913. For many years, it was believed that the grape was a cross between the Riesling and Silvaner grapes. However, with the help of recent genetic analysis, it was discovered that the Müller-Thurgau grape is actually across between the Riesling and Madeleine Royale grapes

VINEYARD

Fruit sourced from our 42-year-old 12-hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravely loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season.

VINTAGE

V18 started very quickly but with no disease or weather pressure we were able to have extra hang time for all wines especially reds resulting in higher than average alcohols and ripeness. The Great Southern area will be showing great ripeness and power not often seen in our wines. Look for great floral aromas in whites, intensity and power in reds.

WINEMAKING

Muller is made similarly to Riesling. It is important to pick Muller at the right time as you want to get the most fruit flavours possible however if you leave it too long on the vine it will lose its fruit driven flavour. It does not have much natural acidity so very important to pick it at the right time. Once it has been pick you process the fruit into a stainless steel tank and ferment dry. Usually you add some residual sugar and/or acid depending on the year. Once we are happy with the wine we then filter and bottle within 6 months. The wine is a great wine for a variety of foods, including Asian or anything with a little bit of chilli. It is very easy drinking, fruit driven, light style. Due to its uniqueness and approachability it is very popular.