

Muller Thurgau 2021



Product Code: MT21

Price: \$28.00

Short Description

Müller-Thurgau grape was first cloned in Geisenheim (in the Rheingau region) in 1882 by Professor Hermann Müller from Thurgau, Switzerland. It was discovered that the Müller-Thurgau grape is actually a cross between the Riesling and Madeleine Royale grapes. Galafrey is one of a handful of people who grow Muller Thurgau in Australia.

Description

Dry Grown Muller Thurgau 2021

TECHNICAL DETAILS

Alcohol 12% 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 a cross between the Riesling and Madeleine Royale grapes

VINEYARD

Fruit sourced from our 41 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. We prefer low-yielding wine crops with small berries. Although it limits our volume, 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 gravelly loams in Mount Barker, in the Great Southern region of Western Australia, are renowned for excellence in cool climate viticulture. Our old vines are all cane pruned and yield 2 tonne per hectare with small bunch weights which add intensity of character and flavour. Galafrey harvest their grapes from mid March to late April depending on the season.

VINTAGE COMMENTS

After 2 years of lower volumes and drier years. This year was a reminder of what vintage is always like, fast pace as you battle the weather. Did you love the 2013 reds? Intense in flavour. Well, that is 2021. Big wines, big flavours and not that easy to juggle in the winery. The biggest difference this vintage was the rainfall in Nov, Dec, Jan and Feb with 121ml of rain. A wet February saw 51 ml fall for the month to start us off for vintage. January max temp was 39.5 degrees, February was 36.2, March was 37 degrees. With lots of beastly easterly drying winds in the first few weeks of the January.

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 picked 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.