



*Mukado*

**History and Modernity**

# Georgia's Climate & Geography

Dictated by 3 major factors:

- Caucasus and Anti or Lesser Caucasus,
- Black and far Caspian Sea great opening
- South-Eastern Shaki & Shamkori Deserts

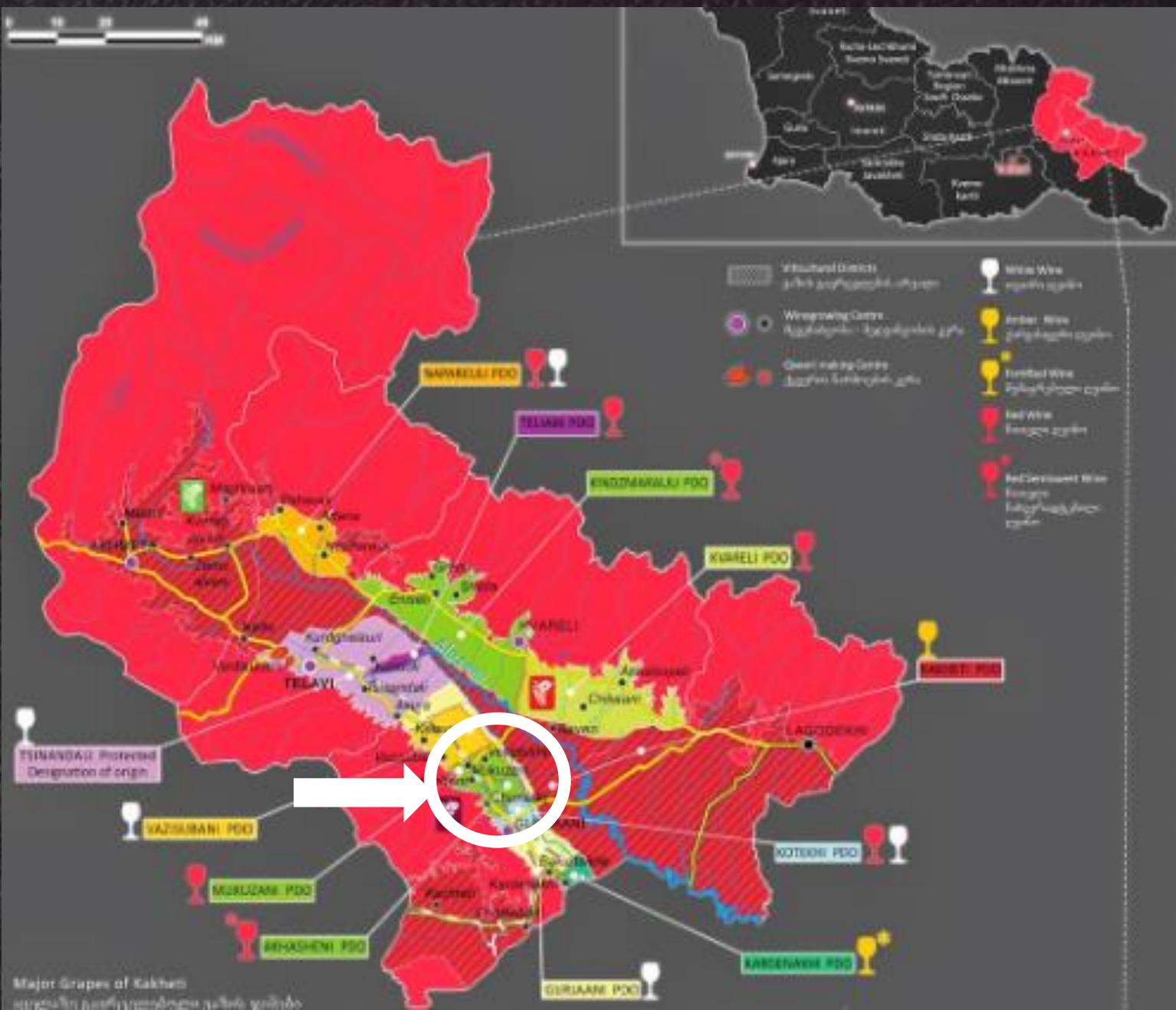




# Kakheti

Dictated by 2 major factors and 2 sub-factors:

- 1. Main Caucasus
- 2. Gombori Mountain Ranges
- 3. Far Caspian Sea great opening
- 4. South-Eastern Shaki and Shamkori Deserts



### REDS:

- 1. SAPERAVI
- 2. GAVAZURI
- 3. KUMSI BLACK
- 4. VAZISUBANI RED
- 5. BUDESHURI RED
- 6. IKALTO RED
- 7. KAKHI'S RED
- 8. PAATASEULI

### WHITES:

- 1. RKATSITELI
- 2. MTSVANE
- 3. KISI
- 4. (KHIKHI)
- 5. SAPHENA
- 6. VAZISUBANI WHITE
- 7. INGILOURI
- 8. KAKHI'S WHITE



From about 1829, the Uzunashvili family were regarded as highly skilled winemakers at the House of Alexander Chavchavadze – a prominent Georgian public figure, a poet, an innovator, and a leader, famous for his aspiration to everything European, and bringing contemporary Europe into Georgian social and cultural life.

Alexander was also known as a great entrepreneur and a passionate lover of wine.

His estates stretched from his Tsinandali home land to Mukuzani, a strip on the right bank of Alazani River, on the slopes forming the best wine growing mesoclimate in the foothills of the Gombori Mountains. These land plots, particularly the Mukuzani meso-climate zone, were the jewel in the crown of his wines and have remained the jewel in the crown of Georgian wines, where only the best can be produced.



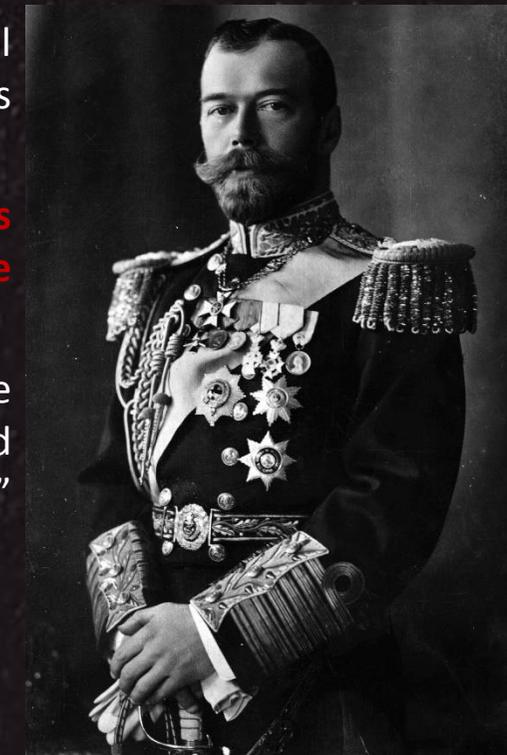
After a tragedy struck Alexander's family, he gave his estate to the Russian Imperial court. The Chavchavadze estate became a Russian Royal Estate, where he was modestly asked to continue his activities.

**The Uzunashvili family remained forever loyal to their master and looked after his vineyards and made wines, which had always been regarded as outstanding in the Georgia as well as across the world.**

The last fame to this Estate and to the Uzunashvili family came right at the beginning of the 20<sup>th</sup> Century, when Nicolas II, the last Russian Emperor, awarded the Uzunashvili family with the Diploma for "Noble and Outstanding Winemaking" and also granted them the Grand Imperial Medallion.



Alexander Chavchavadze  
(above)



Nicolas the II (below)

# History

Another sudden change: The Russian Revolution of 1917. Soviet Russia annexed Georgia and the Uzunashvili family was deprived of all the awards of Royal origin. The Estate was broken up into Soviet-type collective farms and the Uzunashvilis lost their duties and functions.

They continued to make wine on a very small scale, retaining the centuries-old tradition of Georgian winemaking and teaching their sons and daughters how to cherish the vine, to make wine and, finally, how to truly enjoy it.

The Soviet era was over after 74 long years and Georgia acquired independence.

Since then, Georgian wine has been reacquiring the best habits and traditions and now, in the early 21<sup>st</sup> Century, it has been finally recognised on a wide scale.

Lado, one of the offspring of the Uzunashvilis, made wine even during Soviet era, but left Georgia immediately after the break-up of the Soviet Union to acquire more knowledge, skills, and experience and to then come back to his Georgian roots to revive this centuries-old tradition.



Lado is a Georgian-bred but internationally recognised winemaker with practical experience gained in Australia, which is now his second home country. He has also worked in France and Morocco for new projects, as well as Italy, Ukraine, and even Japan with a joint project with Australian producers.

He has established MUKADO WINES in MUKUZANI and is reviving the traditions has known since his childhood. MUKADO, the combination of two names: MUKUZANI, one of the best mesoclimates in the world, and LADO, his own name.

He is dedicating himself totally to the history of this place and the outstanding, unforgettable wines coming from the depths of the soils, mild Sun and pristine air of MUKUZANI.

MUKADO WINES will produce only the best and will reclaim the former glory of this truly unique land as well as of the family's unique traditions.

# History

# Announcement :



In the 1870s, the French ampelographer Puila took 37 endemic *vitis vinifera* grape varieties from Georgia to France to enrich French collection fields.

Saperavi and Rkatsiteli first appeared in Crimean Nikita Gardens. After some rest there, they were taken to France.

These were the notorious times when Phylloxera was attacking French vineyards and devastating them. The French, not knowing the true cause of the devastation, started to eradicate everything imported into their viticulture.

During these turbulent times, Saperavi was taken to Virginia, USA. It did not thrive well there because the local humid and hot climate was not the best for its adaptation.

From Virginia it went to California and the modern UC Davis collection fields, where it showed extremely good qualities for winemaking.

For these very qualities, Saperavi was chosen for a journey to Australia and it was planted in the vicinity of Adelaide

In the 1990s, when the world became aware of Saperavi, its unique properties drew the attention of many. As a result, there was a massive increase in vineyard plantations.

At this time, Lado Uzunashvili started working in Australia as a winemaker. The locals, whom he knew closely, made an enquiry about Saperavi.

Thanks to this information exchange and with Lado's personal help, Hugh Hamilton Wines and Patritti Wines started making Saperavi wines. These wines have become very popular, immediately bringing them fame.

Now that he has returned home and started his own wine production, the time has arrived for this unique and genetically pure Saperavi clone, taken away 140 years ago, to come back home and resettle there.

Very soon, Mukado Wines will enjoy growing it in their vineyards. It will be one the most important addition to Mukado's portfolio.

With it, Mukado will create one more wine, which will be "conversing" about the oldest Georgian wine growing phenomena. After all, "Language is wine upon the lips" (Virginia Woolf, 1882 – 1941).

# Terroir

## MEZOCLIMATE of MUKUZANI

Geographic Coordinates

42° N

Altitude

450 – 600 m

Soils

Shallow red clay with stony sand over a white clay stony beds with excellent water permeability.

Temperature Sums

3000

Annual rainfall

400 – 700 mm

Growing Season Rainfall

250 - 400 mm

Irrigation

Not practiced.

Mean June/January  
Temperature

18.5 - 19.5°C

Relative Humidity

Average 62%

Harvest

September - October



VARIETIES GROWN HERE

REDS:

1. SAPERAVI
2. IKALTO RED
3. TAVKVERI
4. CHTISTVALA RED
5. KHARISTVALA RED
6. PAATASEULI
7. KUMSI BLACK
8. RED OF KAKHI
9. GAVAZURI
10. DAMPALA
11. MEJNIANTEULI
12. MTSKLARTA

WHITES:

1. MTSVANE
2. RKATSITELY
3. KHIKHVI
4. KISI
5. BEJANURI
6. INGILOURI
7. OQROULA
8. SAPHENA
9. KHARISTVALA WHITE
10. DZUVANI
11. CHITISTVALA WHITE
12. CAKMASHURA

# Mukado Vineyards



1. Kakhuri tsvane 25 ha



2. Rkatsiteli 15 ha



3. Saperavi 35 ha

## Grape growing Policy:

Though we are a very old family, we are a young company.

We try to grow own grapes in the ORIGINAL Mukuzani sub-zone. It is the best of the best!.

We try to expand our vineyards through:

1. acquisition.
2. Long-term contracts

Our way of vineyard cultivation comes from our fathers and forefathers and is based on:

- = Cane pruning – 1000's of years-old precise method for quality/ quantity.
- = Shoot control after bud-burst – only the best fruiting shoots left to produce and mature.
- = Leaf and Canopy control – sun exposure and better aeration, i.e. less diseases meaning less treatment.
- = Use of only historically well-tried and natural sprays based on lime and copper solution, which are then washed off by the rains naturally.
- = Only hand-picking
- = Delivering of grapes in only small quantities for vinification



Mukado

# Georgian Reds for Health!

Georgian Saperavi is known as a wine rich in Resveratrol, the powerful anti-oxidant.

The table shows the significant difference between Georgian Saperavi against some very well known French Bordeaux and Hermitage red varieties.

Sample No	Wine	Resveratrol total (mg/l)
1	Saperavi	5.70
2	Saperavi	1.9
3	Saperavi	2.16
4	Saperavi	5.20
5	Syrah	1.40
6	Cabernet	1.31
7	Petit Verdot	2.15



**Remark:** the vineyards of these varieties are adjacent to each other and therefore the results are comparable



Mukado

*From a Proud Family of Traditional winemakers . . .*