

MAJELLA

C O O N A W A R R A

Majella Sparkling Shiraz 2007

Sparkling red wines are a great Australian tradition, and along with other wineries Majella has kept the tradition alive with our very popular sparkling Shiraz.



Winemaking

The base wine of our sparkling Shiraz was matured in oak for 6 months before secondary fermentation on "lees" for 24 months. The wine is then disgorged and a small amount of liqueur (vintage port) is added for extra complexity.

Vintage Conditions

Warm and dry ripening conditions resulted in the 2007 vintage producing good fruit quality, however the yields across all varieties were well below average.

It was a difficult growing season with severe spring frosts (which affected 60% of the region), coupled with unusually dry spring and summer conditions. A drenching rainfall in early January revitalised the vines, restoring soil moisture which allowed the vines to develop flavour and colour in the grapes.

A low yielding vintage, with warm ripening conditions, resulted in good quality, clean fruit showing intense fruit characters with the potential for admirable quality wines.

Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

The colour is a vibrant deep red with a ruby hue. The bouquet has oak derived vanilla, plums and spice. The palate is luscious with tannin, acid and sugar balanced in just the right amounts allowing plum, cherry and raspberry fruit characters to shine.

Alcohol: 14.0%

Total Acid: 6.75g/L

pH: 3.47

Residual Sugar: 25g/L

Cellaring: enjoy now or cellar up to 10 years

Our pours are 30ml:  1 standard drink = 100ml @ 13% alcohol

Majella Wines