



Majella 1998 “The Malleea”

Colour:	Dark brick red, damson, with ruby hues
Nose:	Ripe berries, plums, spices and “pencil shavings” oak dominate the nose
Palate:	The complex palate is layered with fresh berries, black olives and tobacco leaf, with hints of dark chocolate. It has great depth and structure with balanced grape and oak tannins leading to a long, lingering finish.

Specifications:

Grape Varieties	Cabernet Sauvignon (55%), Shiraz (45%)
Region	Coonawarra
Harvest Date	Late March/early April
pH	3.46
Alc/Vol	13.5%

Comments:

“The Malleea” by Majella continues the great Australian tradition of Cabernet/Shiraz blends. We use very ripe parcels of fruit from our oldest vines, ferment them gently in our modern fermentation cellar, and then finish off the ferment in new French oak hogsheads. The wine is then aged for another 22 months in these barrels, before bottling in imported fine Italian bottles.

This is the third “Malleea” produced. The previous wines have gained a reputation as some of Australia’s fines, winning numerous Trophies and medals. The 1998 “Malleea” was probably the most awarded Australian wine of that year.

8 Trophies 12 Gold Medals

Ageing Potential: 15+ years

Winemaker: Bruce Gregory.