



2002 “The Malleea”

Specifications:

Variety: Cabernet (55%), Shiraz (45%)
Region: Coonawarra, South Australia

“The Malleea” by Majella continues the great Australian tradition of Cabernet / Shiraz blends. We use the ripest 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 29 months in these barrels, before bottling in imported fine Italian bottles.

This is the sixth “Malleea” produced. It is rich dark ruby in colour, with ripe plums, spice and oak on the nose. The palate is layered with fresh berries, olives and hints of chocolate while balanced grape tannins enhance the finish.

3 Gold Medals

Ageing Potential: 20 Years

Winemaker: Bruce Gregory