

MAJELLA

C O O N A W A R R A

Majella “The Malleea” 2012

“The Malleea” by Majella continues the great Australian tradition of Cabernet Sauvignon/Shiraz blends.

“Malleea”, an Aboriginal term meaning “green paddock” is a great descriptor for the green, lush pastures and vineyards of the limestone coast region in the South Eastern portion of South Australia.

First made in 1996, and only produced when growing conditions are perfect for producing premium quality wines.

We use the finest parcels of fruit from our oldest vines.

Winemaking and Viticulture

We use the finest 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 18 months in these barrels before being bottled in imported fine italian bottles.

Vintage Conditions

The 2012 Coonawarra Vintage is described as “excellent” by all winemakers. Good winter rains resulted in a full soil moisture profile. These optimal growing conditions, combined with an early burst of warm weather, meant the vines started their growing cycle a couple of weeks early. The lack of frost and small but frequent rains maintained the early season.

Flowering commenced in late October, coupled with above average temperatures from November to January, berries were smaller than average further contributing to lower yields in most varieties.

Good natural acidity levels are a clear attribute of vintage 2012. Supple tannins are evident already in the reds.



Grape Variety

55% Cabernet Sauvignon, 45% Shiraz

Region

Coonawarra

Winemakers Comments

The 2012 “The Malleea” is a dark magenta colour, with a bright purple hue. Lush mulberry, black currant, blackberry and vanillin oak on the nose. The layered palate is of cassis, plum fruit and spice with undertones of mint. Fine structured tannins and subtle oak enhance the finish.

Cellaring: 15 - 20 years

Majella Wines