



Majella 1999 Shiraz

Colour:	Dark Crimson
Nose:	Cinnamon, cloves and black pepper, with cedary oak influences
Palate:	Reminiscent of sweet cherries and chocolate. There is a slight “meaty” character to the palate, with great structure and complexity. The finish exhibits beautifully balanced tannins and is quite long and lingering.

Specifications:

Grape Variety	100% Shiraz
Region	Coonawarra
Harvest Date	Late March
pH	3.4
Alc/Vol	13.5%

Comments:

1999 was once again a great season for viticulture in Coonawarra. A warm to hot, dry summer meant early ripening, and this is reflected in the quality of the wines. Our 1999 Shiraz was fermented in our new Coonawarra winery with fermentation being completed in oak barrels. The wine was aged for a further 22 months in American oak hogsheads. It has recently won a Gold Medal at the prestigious Rutherglen Wine Show. We present it as a great example of Coonawarra Shiraz at its best.

Ageing Potential: 8 – 10 years

Winemaker: Bruce Gregory.