

MAJELLA

C O O N A W A R R A

Majella Shiraz 2012

The Majella Shiraz first appeared in 1991 and has since acquired a reputation as one of Coonawarra's finest.



Winemaking

Fermentation was completed in 300 litre barrels and the wine was then aged for a further 22 months in a blend of French and American oak.

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

100% Shiraz

Region

Coonawarra

Winemakers Comments

A deep damson red colour with a bright garnet hue. Ripe red fruits and vanillin aromas. A supple palate exuding cherry and raspberries with touches of clove, cinnamon and black pepper. Long and evenly balanced with fine silky tannins.

Alcohol: 14.5%

Total Acid: 7.38

pH: 3.3

Cellaring: 5 - 10 years

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