

# 2001 Majella Sparkling Shiraz

## Specifications:

**Grape Variety:** 100% Shiraz  
**Region:** Coonawarra  
**Harvest Date:** Early April  
**Ph:** 3.44  
**Alc/Vol:** 13.5%

Sparkling red wines are a great Australian tradition, dating from the very early “Sparkling Burgundies” of times past. Along with other wineries Majella has kept this tradition alive with our very popular Sparkling Shiraz.

We use some of our wonderful young Shiraz, barrel ferment the wine and then age it for about 3 months in American oak. The wine is then sent off to Vinpac International in the Barossa Valley for secondary fermentation in the true “*méthode champenoise*”. In this process a little sugar and yeast is added to the wine, which is then put into champagne style bottles for the secondary fermentation, during which the famous “bubbles” are formed in the wine. After about eight months on “lees”, the wine is disgorged and a small amount of “*liqueur*” (sweetener) is added. In the true Aussie tradition we use some really fantastic vintage port. After the insertion of a champagne cork and the application of the “*muselet*”, or wire cage, the wine is ready for presentation.

It's a great wine for any occasion, and goes well with most food styles.

**Ageing Potential:** 10+ years  
**Winemaker:** Bruce Gregory