

2003 Majella Sparkling Shiraz

Specifications:

Variety: 100 % Shiraz Region: Coonawarra

Sparkling red wines are a great Australian tradition, and along with other wineries Majella has kept the tradition alive with our very popular sparkling Shiraz.

Our Shiraz is barrel fermented for six months in American oak. The wine then undertakes a secondary fermentation in the true "Champagne" method. After twelve months on "lees", the wine is disgorged and slightly sweetened with the addition of a small amount of fantastic Australian vintage port.

The wine shows the spiciness of Shiraz together with a great depth of flavour and a very clean finish.

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

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