

MAJELLA

C O O N A W A R R A

Majella Sparkling Shiraz 2008

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.



Winemaking

The base wine of our sparkling Shiraz was matured in oak for 6 months before secondary fermentation on "lees" for 24 months. The wine is then disgorged and a small amount of liqueur (vintage port) is added for extra complexity.

Vintage Conditions

Excellent seasonal growing conditions and a dry summer saw an early start to vintage in 2008 with vines showing little effect from the previous year's frost.

Most reds were picked between late March and early April producing intense wines with great colour, rich ripe flavour and fine tannins. Yields were slightly below average for Cabernet Sauvignon with the wines showing excellent colour, good varietal distinction and ripeness, with flavours of attractive mint and mulberry. Shiraz yields were close to average and also show good ripe flavours with liquorice and spice.

Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

The colour is a vibrant deep red with a ruby hue. The bouquet has oak derived vanilla, plums and spice. The palate is luscious with plum, cherry and raspberry fruit characters shining through and has tannin, acid and sugar balanced in just the right amounts.

Alcohol: 14.0%

Total Acid: 6.35 g/L

pH: 3.39

Residual Sugar: 25 g/L

Cellaring: enjoy now or cellar up to 10 years

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