

1996 “Malleea” by Majella

Made from 62% Cabernet Sauvignon, 38% Shiraz and selected from extremely low cropped vines grown in Coonawarra.

The nose is earthy, minty and spicy with strong vanilla oak characters.

The palate is full of ripe plum and berry flavours giving complexity to a firm tannic finish.

The wine was barrel fermented and then aged for two years in new French Oak hogsheads.

- ◆ Trophy: Best Dry Red Table Wine
Cowra1999

Cellaring Potential: 13 – 18 yrs

Alcohol 13.3% v/v

T/A 7.13 g/l

pH 3.45