

# **2000**

# **“The Malleea”**

# **by Majella**

## **Specifications:**

**Grape Varieties: Cabernet Sauvignon (55%), Shiraz (45%)**

**Region: Coonawarra**

**Harvest Date: Late March/early April**

**pH: 3.46**

**Alc/Vol: 13.5%**

“The Malleea” by Majella continues the great Australian tradition of Cabernet/Shiraz blends. We use the ripest parcels of fruit from our oldest vines, ferment them gently in our modern fermentation cellar, and then finish off the ferment in new French oak hogsheads. The wine is then aged for another 29 months in these barrels, before bottling in imported fine Italian bottles.

This is the fourth “Malleea” produced. It has great depth of flavour showing very complex, rich, intense, layered fruit, and elegant nose and an exceptionally long, lingering finish. “A real head-turner” said well-known judge Chris Shanahan in the Canberra Times of 16/11/2002.

“The Malleea” has always excelled on the Australian Wine Show circuit. This vintage is no exception. So far it has been awarded the following:

“A&G” Trophy – Best Red Blend – Limestone Coast 2002

Gold Medal – Melbourne (2001), Rutherglen (2001), Perth (2002), Adelaide (2002), Limestone Coast (2002).

**Ageing Potential: 15+ years**

**Winemaker: Bruce Gregory.**