



2001

“The Malleea”

Specifications:

Variety: Cabernet (55%), Shiraz (45%)
Region: Coonawarra, South Australia

“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 fifth “Malleea” produced. It is rich dark ruby in colour, with ripe plums, spice and oak on the nose. The palate is layered with fresh berries, olives and hints of chocolate with balanced grape tannins enhance the finish.

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

3 Gold – Rutherglen 2002, Canberra 2003 and Hobart 2003
9 Silver.

Ageing Potential: 20 Years **Winemaker:** Bruce Gregory