

MAJELLA

C O O N A W A R R A

2003

“The Malleea”

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.

It is rich dark magenta in colour, with ripe plums, spice and vanillin oak on the nose. The palate is fruit cake complex and layered with fresh berries, black olives and hints of chocolate while fine dusty tannins enhance the finish.

One of Australia’s great wines!!!

1 Trophy 2 Gold Medals

Aging Potential: 15 – 20 years

Winemaker: Bruce Gregory