



2004

“The Malleea”

Variety: Cabernet Sauvignon (55%), Shiraz (45%)

Region: Coonawarra, South Australia

“The Malleea” by Majella continues the great Australian tradition of Cabernet Sauvignon/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.

The 2004 “The Malleea” is rich, dark magenta in colour, with ripe plums, spice and vanillin oak on the nose. The palate is like a complex fruit cake with layers of fresh berries, black olives and hints of chocolate. Fine dusty tannins enhance the finish.

One of Australia’s great wines!!!

Top Gold Medal in Class – Brisbane Wine Show

Aging Potential: 15 – 20 years

Winemaker: Bruce Gregory