



2008 Majella ‘The Mallee’

Specifications:

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

‘The Mallee’ 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 2008 “The Mallee” 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!!!

*Silver Medals at the Royal Adelaide Wine Show 2010 and
The Rutberglen Wine Show 2010*

Aging Potential: 15 – 20 years

Winemaker: Bruce Gregory

Alcohol	14.5%
Ph	3.32
Ta	7.2 g/l

