

MAJELLA

C O O N A W A R R A

Majella “The Malleea” 2009

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

“Malleea”, an Aboriginal term meaning “green paddock” is a great descriptor for the green, lush pastures and vineyards of the limestone coast region in the South Eastern portion of South Australia.

First made in 1996, and only produced when growing conditions are perfect for producing premium quality wines.

We use the finest parcels of fruit from our oldest vines.



Winemaking

We use the finest 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 18 months in these barrels before being bottled in imported fine italian bottles.

Vintage Conditions

Wines showing great promise with intense varietal characters, deep colours and soft tannins have resulted from the 2009 vintage.

Winter rainfall in 2008 was average giving good soil moisture levels for budburst in early spring. Conditions during spring were dry with minimal frost and no disease pressures allowing for excellent vine canopy development.

The vines resilience was tested in January with four consecutive days of record hot temperatures, however, the healthy canopies shielded most varieties from any major damage. Vintage temperatures were slightly below average providing a long slow ripening period for the reds.

Grape Variety

55% Cabernet Sauvignon, 45% Shiraz

Region

Coonawarra

Winemakers Comments

The 2009 “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.

Alcohol: 14.5%

Total Acid: 7.08g/L

pH: 3.28

Cellaring: 10 - 15 years

Our pours are 30ml:  1 standard drink = 100ml @ 13% alcohol

Majella Wines