

# MAJELLA

C O O N A W A R R A

## Majella “The Malleea” 2010

“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 and Viticulture

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

2010 Coonawarra vintage will be remembered, not only as one of the earliest, but also for being amongst the best. The near ideal weather conditions of below average rainfall and above average temperatures in Coonawarra leading up to harvest were conducive to an early start and excellent quality.

### Grape Variety

55% Cabernet Sauvignon, 45% Shiraz

### Region

Coonawarra

### Winemakers Comments

The 2010 “The Malleea” is a rich, velvety, dark magenta colour, with plum, black currant, 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 chocolatey notes. Fine dusty tannins and balancing oak enhance the finish.

**Alcohol:** 14.5%

**Total Acid:** 7.23g/L

**pH:** 3.4

**Cellaring:** 10 - 15 years

Majella Wines