

MAJELLA

C O O N A W A R R A

Majella Sparkling Shiraz 2009

Sparkling red wines are a great Australian tradition, and along with other wineries Majella has kept the tradition alive with our very popular sparkling Shiraz.



Winemaking

The base wine of our sparkling Shiraz was matured in oak for 6 months before secondary fermentation on "lees" for 24 months. The wine is then disgorged and a small amount of liqueur (vintage port) is added for extra complexity.

Disgorged October 2011

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

100% Shiraz

Region

Coonawarra

Winemakers Comments

The colour is a vibrant dark red with a garnet hue. A creamy raspberry bouquet, the palate is luscious with nice sweet berry flavours with hints of plum, nutmeg and gentle tannins.

Cellaring: enjoy now or cellar up to 10 years



Majella Wines

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