

MAJELLA

C O O N A W A R R A

Majella Shiraz 2013

The Majella Shiraz first appeared in 1991 and has since acquired a reputation as one of Coonawarra's finest.

Winemaking

Fermentation was completed in 300 litre barrels and the wine was then aged for a further 18 months in a blend of French and American oak.

Vintage Conditions

Coonawarra experienced an excellent vintage in 2013 which was characterised by a warm, dry summer followed by a cool autumn: optimal conditions for our Cabernet and Shiraz. 2013 promises to produce strong wines with high colour density, fruit concentration and tannin structure.



Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

A deep damson red colour with a bright garnet hue. Fragrant ripe dark red fruits with vanillin aromas. A supple palate with luscious dark berries and dark chocolate with touches of clove, cinnamon and black pepper. Fine textured tannins leading to a long and evenly balanced finish

Cellaring: 5 - 10 years

Majella Wines

