

MAJELLA

C O O N A W A R R A

Majella Shiraz 2014

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

Season 2014 in Coonawarra will be described by most as one of the longest on record starting Mid February and finishing in the first week of May. The winter of 2013 was the second wettest in the last 28 years. Spring in Coonawarra saw the rainfall continue with almost double the long term average. The warm weather brought the ripening of many varieties on rapidly, but the cool nights and moderate days that the Coonawarra region is famous for soon rolled in around mid to late February, the reds, especially Cabernet have benefited significantly from the cool slow ripening period. The region was also blessed to have only received small falls of rain over this period meaning fruit quality has been very sound right to the end. Winemakers are excited by initial assessments of Cabernet wine quality from the region. Overall, a perfect extended dry and mild ripening season for flavour, colour and tannin development which will deliver a classic Coonawarra vintage.



Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

A deep ruby red colour with a bright damson hue. A fresh and vibrant bouquet and palate both send the same message of delicious dark red berry fruits, dark chocolate with hints of vanillin, spice and pepper. The fine textured tannins provide both context and structure, leading to a long and evenly balanced finish.

Cellaring: 5 - 10 years

Majella Wines