

COONAWARRA

Majella Shiraz 2015

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

Winemaking

Fermentation was initiated in both static and rotary stainless steel fermenters for 5 days and completed in 300 litre barrels. The wine was then aged for a further 18 months in a blend of French and American oak hogsheads. The shiraz parcels were accessed for suitability prior to blending and bottling off site.

Vintage Conditions

From a seasonal point of view, April to July 2014 provided an excellent start with average winter rainfall which set us up for an even budburst with good soil moisture. Spring however was not typical, being very dry and one of Coonawarra's warmest, with temperatures well above average advancing flowering in November by about 2 weeks. Fortunately the warm and dry flowering promoted a fast and even berry set, similar to other excellent seasons, for example: 2001, 2004 and 2010. This warm flowering provided even maturity at harvest with no green berries. Very dry conditions continued through December, consequently berries remained small with thick skins. Ripening was set up perfectly with the vines receiving a refreshing drink of 90 mm of rain in mid-January. Coonawarra's summer, in contrast to the spring, has been a classic, with warm days and cool nights, strongly influenced by the January upwelling of the deep, cold coastal waters.... around 5 degrees colder than those off Adelaide. Based on the mild summer, and consequently long ripening period, we are seeing bright fruit, varietal definition and intense colour at moderate sugar.



Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

A deep ruby red colour with a bright crimson hue. A cinnamon spicy bouquet, a delicious palate of dark red berry fruits, dark chocolate with hints of vanillin. The fine textured tannins give great length and are evenly balanced to finish.

Cellaring: conservatively 8 - 10 years

Majella Wines