

MAJELLA

C O O N A W A R R A

Majella Sparkling Shiraz 2010

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 is 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 2012

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

100% Shiraz

Region

Coonawarra

Winemakers Comments

The colour is a vibrant dark red with a ruby hue. Black berry fruit aromas with similar characters on the palate, which is luscious with nice spicy fruit flavours with hints of plum, nutmeg and gentle tannins with a generous finish.

Cellaring: enjoy now or cellar up to 10 years

Majella Wines