

# Majella Sparkling Shiraz 2012

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.

## Vintage Conditions

The 2012 Coonawarra Vintage is described as “excellent” by all winemakers. Good winter rains resulted in a full soil moisture profile. These optimal growing conditions, combined with an early burst of warm weather, meant the vines started their growing cycle a couple of weeks early. The lack of frost and small but frequent rains maintained the early season. Flowering commenced in late October, coupled with above average temperatures from November to January, berries were smaller than average further contributing to lower yields in most varieties. Good natural acidity levels are a clear attribute of vintage 2012. Supple tannins are evident already in the reds.

## 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 2014.

**Grape Variety** 100% Shiraz

**Region** Coonawarra

## Winemakers Comments

The colour is a vibrant dark red with a ruby hue. Black 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



**Our pours are 30ml:**  1 standard drink = 100ml @ 13% alcohol

Majella Wines