

# MAJELLA

C O O N A W A R R A

## Majella “The Malleea” 2013

“The Malleea” by Majella continues the great Australian tradition of Cabernet Sauvignon/Shiraz blends.

“Malleea”, an Aboriginal term meaning “green paddock” is a great descriptor for the green, lush pastures and vineyards of the limestone coast region in the South Eastern portion of South Australia.

First made in 1996, and only produced when growing conditions are perfect for producing premium quality wines.

We use the finest parcels of fruit from our oldest vines.



### Winemaking and Viticulture

We use the finest parcels of fruit from our oldest vines, ferment them gently in our modern fermentation cellar, and then finish off the ferment in new french oak hogsheads. The wine is then aged for another 18 months in these barrels before being bottled in imported fine italian bottles.

### 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

55% Cabernet Sauvignon, 45% Shiraz

### Region

Coonawarra

### Winemakers Comments

The 2013 “The Malleea” is a dark magenta colour, with a bright purple hue. Lush mulberry, black currant, blackberry and vanillin oak on the nose. The layered palate is of cassis, plum fruit and spice with undertones of mint. Fine structured tannins and subtle oak enhance the finish.

**Cellaring:** 15 - 20 years

Majella Wines