

MAJELLA

C O O N A W A R R A

Majella Shiraz 2016

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

Vintage Conditions

The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions. The Cabernet Sauvignon and Shiraz have full palate richness whilst being medium bodied with fine tannins and excellent colour. Whites have good natural acidities this year, and show a lot of freshness and tang, with fine fruit flavours.

Another very good vintage in a run of good vintages since 2012.



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.

Grape Variety 100% Shiraz

Region Coonawarra

Winemakers Comments

Deep, vibrant ruby red colour with a bright crimson hue. A full bodied Shiraz, with a spicy bouquet and dark, brooding plum fruit with a hint of rhubarb on the palate. Finishing with fine textured tannins giving great length and an evenly balanced finish.

Cellaring: 8 - 10 years



Majella Wines