

# MAJELLA

C O O N A W A R R A

## Majella ‘The Malleea’ 2014

“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.

### Vintage Conditions

Season 2014 in Coonawarra will be described by most as one of the longest on record starting Mid February and finishing in the first week of May. The season started with the winter season which was the second wettest in the last 28 years providing a very welcome recharge to the underground aquifer.

The warm weather brought the ripening of many of the varieties on rapidly. But the cool nights and moderate days that the Coonawarra region is famous for soon rolled in around mid to late February, to preserve the acid and flavour of the whites. The reds, have benefited significantly from the cool slow ripening period. The flavours seen in the field have translated well to the progressing wines. Overall, a perfect extended dry and mild ripening season for flavour, colour and tannin development which will deliver a classic Coonawarra vintage.

### Winemaking

Individual parcels of fruit are fermented in small static fermenters for 5 days, then transferred to new, French oak barrels to finish fermentation. The wine parcels are then aged for another 18 months before individual barrels are selected by our winemakers for their exceptional quality to become the Malleea blend.

**Grape Variety**      55% Cabernet Sauvignon, 45% Shiraz

**Region**              Coonawarra

### Winemakers Comments

The 2014 “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