

MAJELLA

C O O N A W A R R A

Majella Sparkling Shiraz 2018

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

2018 vintage is set to be labelled an amazing vintage, with superb conditions and fruit of outstanding quality being harvested. The yields were moderate, and the slow cool ripening was very even, delivering fruit with fine tannins and strong varietal flavours. Early indications of the 2018 Vintage suggest that the grape quality is outstanding. All winemakers in the region are talking positively with comments that the colour is good, balanced tannins and good fruit weight.

Winemaking

The base wine of our sparkling Shiraz is matured in 2nd and 3rd use French oak hogsheads for 5 months before secondary fermentation. The wine is on "lees" for 12 months and using methode traditionnelle, the bottles are hand riddled, then disgorged and a small amount of liqueur (vintage port) is added for extra complexity. Disgorged October 2019.

Grape Variety 100% Shiraz

Region Coonawarra

Winemakers Comments

The colour is a vibrant dark red with a bright ruby hue. Exhibiting a fine bead with attractive fresh plum, raspberry and blackberry aromas with similar black fruit characters and a hint of spice on the complex palate, which is smooth, balanced and luscious with gentle tannins and a generous finish.

Cellaring: enjoy now or cellar up to 10 years



Majella Wines