

MAJELLA

COONAWARRA

Majella 'The Malleea' 2015

"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

From a seasonal point of view, April to July 2014 provided an excellent start with average winter rainfall which set us up for an even budburst with good soil moisture. Spring was very dry and one of Coonawarra's warmest, with temperatures well above average advancing flowering in November by about two weeks.

Fortunately the warm and dry flowering promoted a fast and even berry set, similar to other excellent seasons, for example: 2001, 2004 and 2010. This warm flowering provided even maturity at harvest with no green berries. Very dry conditions continued through December, consequently berries remained small with thick skins. Coonawarra's summer, in contrast to the spring, has been a classic, with warm days and cool nights, strongly influenced by the January upwelling of the deep, cold coastal waters. Based on the mild summer, and consequently long ripening period, we are seeing bright fruit, varietal definition and intense colour at moderate sugar.

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 2015 "The Malleea" is a dark magenta colour, with a bright purple hue. Lush mulberry, black currant, blackberry and vanillin oak on the nose. The silky palate is of cassis, plums and spice with undertones of mint. Fine structured tannins and subtle oak enhance the finish.

Cellaring: 15 - 20 years

Majella Wines

