

# MAJELLA

C O O N A W A R R A

## Majella Shiraz 2017

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

### Vintage Conditions

A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage. The cooler conditions resulted in budburst being delayed by up to three weeks, with flowering two weeks later. A mild Summer followed, with a welcome spell of hot days in late January.

These factors saw harvest commence towards the end of March and continue through to early May. Coonawarra has not had a vintage which commenced this late since the outstanding 2004 vintage. The major concern was the highly variable weather which can occur at this time of year.

The start of vintage saw white grapes with good varietal definition and the reds, albeit at lower sugar levels than recent vintages showing excellent colour and concentrated fruit flavours. Reports of good quality wines in tanks around the area are common, with winemakers being impressed with the fruitiness of the whites, the deep colour, and elegant fruit flavours of the reds.

### 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 pretty blue fruit bouquet and a lovely lift of lavender. A smooth, balanced palate with nicely integrated oak and ripe, sweet berry fruit flavours.

**Cellaring:** 8 - 10 years

Our pours are 30ml:  1 standard drink = 100ml @ 13% alcohol

Majella Wines

