

MAJELLA

C O O N A W A R R A

Majella Sparkling Shiraz 2020

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

The 2020 vintage in Coonawarra can be characterised by small quantities of high quality fruit.

The season began well with ideal soil moisture due to good rainfall between May and September. Coonawarra has been very fortunate not to have been affected by the bush fires that occurred throughout the Australian 2019/2020 summer.

Across the region, whites were picked in March, with the first of the reds coming off the vines late March, beginning of April.

Yields are reportedly down due to a cool Spring, however, the fruit is looking fantastic – small berries, great fruit concentration and lovely tannins. Warm days and cool nights provided the perfect ripening conditions for Coonawarra's signature variety, Cabernet Sauvignon, harvested mid-April.

The 2020 Coonawarra vintage has been free of disease, drought, and smoke taint. The wines at this early stage are looking excellent and 2020 will be a vintage to watch out for!

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 September 2021.

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