

MAJELLA

COONAWARRA

Majella 'The Malleea' 2016

"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.

The Malleea was first made in 1996 and is only produced when growing conditions are perfect for producing premium quality wines.

Vintage Conditions

The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions. The Cabernet Sauvignon and Shiraz have full palate richness whilst being medium bodied with fine tannins and excellent colour. Whites have good natural acidities this year, and show a lot of freshness and tang, with fine fruit flavours.

Another very good vintage in a run of good vintages since 2012.

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 2016 "The Malleea" is a dark magenta colour, with a vibrant purple hue. This is an intense and beautifully structured wine, featuring lush mulberry, black currant, blackberry and vanillin oak aromas, complimented by the attractive palate of cassis, plums and spice with undertones of mint. Fine structured tannins with seamless integrated oak enhance the finish.

Cellaring: 15 - 20 years

Majella Wines

