

MAJELLA

C O O N A W A R R A

Majella Shiraz 2018

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

Vintage Conditions

2018 vintage is set to be labeled an amazing vintage, with superb conditions and fruit of outstanding quality being harvested.

The Winter and Spring rainfall leading into the 2018 season was excellent at 20% above long-term averages, soil moisture was replenished, and aquifers recharged. Winter was cold delivering a good dormancy.

The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to mid-April was very dry and the warm Summer temperatures advanced veraison by two weeks, to the end of January then a strong "Bonney" coastal upwelling cooled March, and extended the ripening period predominantly from the last week of March through the first two weeks of April.

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

Fermentation was initiated in both static and rotary stainless steel fermenters for five 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 assessed 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, concentrated, rich style of Shiraz with oak flavours infusing everything. Laden with licorice, mocha and hazelnut tannins and in the middle of it all, juicy plum and cherry fruit. There's also bright acidity and a youthful vitality that is appealing now, but cellaring will reward your patience.

Cellaring: 8 - 10 years



Majella Wines