

MAJELLA

COONAWARRA

Majella ‘The Malleea’ 2017

“The Malleea” by Majella continues the great Australian tradition of Cabernet Sauvignon/Shiraz blends.

“Malleea” a 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

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 red varieties, 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 deep colour and elegant fruit flavours of the reds.

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 2017 “The Malleea” is a dark and vibrant magenta colour. This is a beautifully structured wine, featuring lush mulberry, black currant, blackberry and vanillin oak aromas. The mouth-filling softness of shiraz with the structured poise of the cabernet, create 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

