

# MAJELLA

C O O N A W A R R A

## Majella Shiraz 2019

*The Majella Shiraz first appeared in 1991 and has since acquired a reputation as one of Coonawarra's finest. Awarded 90 points by The Real Review, 92 points by Halliday & 92 points James Suckling.*

### Vintage Conditions

Vintage 2019 commenced in Coonawarra in the last week of February. The red wine varietals were harvested through April, with a small carry over into May. A cool and dry April was perfect for ripening, allowing full flavour development and optimal sugar levels. Yields of red wine grapes were between average to slightly below the long-term average. Shiraz and Cabernet Sauvignon are both highly rated by Coonawarra winemakers. Coonawarra received good winter rains leading into the growing season. This growing season has highlighted the importance of our good quality and quantity of underground water used to mitigate temperature and seasonal weather conditions and significantly benefiting from the typically cool nights created by the Southern Ocean. Vintage timing is in line with the long-term average. All in all, 2019 Vintage for Coonawarra has been excellent.

### 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 purple/ red colour with a bright crimson hue. Aromas of cherry, blackcurrant, sweet oak & bramble. A concentrated & rich style of Shiraz, with a fruit driven palate of ripe blackberry, plum, blueberry, coconut accompanied by cedar and spice that is complimented by sweet oak.

**Cellaring:** 8 - 10 years



Majella Wines