

MAJELLA

COONAWARRA

Majella ‘The Malleea’ 2018

“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.
Rated Gold, 95 points Halliday Wine Companion.

Vintage Conditions

The 2018 vintage is expected to be exceptional, thanks to excellent growing conditions and high-quality fruit. Winter and Spring rainfall was 20% above average, replenishing soil moisture and aquifers.

A cold winter ensured good dormancy, while a quick flowering and fruit set resulted in strong berry numbers. The dry, warm summer advanced ripening by two weeks, with 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.

Yields were moderate, and the slow, cool ripening produced fruit with fine tannins and strong varietal flavours. Early feedback from winemakers highlights outstanding grape quality, good colour, balanced tannins, and good fruit weight.

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 2018 “The Malleea” is a dark and vibrant purple/ magenta colour. This is a beautifully structured wine where sleek meets the substantial. Featuring flavours of black currant wrapped around cedar oak, ripe redcurrant, cassis, plums, bay leaf, and tobacco notes with undertones of mint. Fine grain structured tannins with seamless integrated oak enhance the full finish.

Cellaring: 15 - 20 years

Majella Wines

