

# MAJELLA

COONAWARRA

## Majella ‘The Malleea’ 2019

“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

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

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 2019 “The Malleea” is a dark and vibrant purple colour. Black raspberry, red cherry and pomegranate. Crushed cumin, nutmeg and cinnamon. Fresh bay leaf, oregano and pepperberry. The silkiest of palates with rich, ripe red fruit flowing down the centre, wrapped in cabernet berries that weave in and out. A mocha coffee and carob sweetness with a touch of anise and tobacco pouch.

**Cellaring:** 15 - 20 years

Majella Wines

