

MAJELLA

C O O N A W A R R A

Majella Shiraz 2020

*The Majella Shiraz first appeared in 1991 and has since acquired a reputation as one of Coonawarra's finest.
Awarded 93 points by Halliday.*

Vintage Conditions

The 2020 vintage in Coonawarra can be characterised by small quantities of high quality fruit. The season began well with ideal soil moisture due to good rainfall between May and September. Coonawarra has been very fortunate not to have been affected by the bush fires that occurred throughout the Australian 2019/2020 summer.

Across the region, whites were picked in March, with the first of the reds coming off the vines late March, beginning of April.

Yields are reportedly down due to a cool Spring, however, the fruit is looking fantastic – small berries, great fruit concentration and lovely tannins. Warm days and cool nights provided the perfect ripening conditions for Coonawarra's signature variety, Cabernet Sauvignon, harvested mid-April.

The 2020 Coonawarra vintage has been free of disease, drought, and smoke taint. The wines at this early stage are looking excellent and 2020 will be a vintage to watch out for!

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 red colour with a bright crimson hue. Aromas of cherry, blackcurrant, sweet spice & 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 creamy sweet vanillin oak.

Cellaring: 8 - 10 years



Majella Wines