

MAJELLA

C O O N A W A R R A

Majella Shiraz 2021

The Majella Shiraz first appeared in 1991 and has since acquired a reputation as one of Coonawarra's finest.

Awarded 94 points by Winepilot.

Vintage Conditions

The 2021 Coonawarra vintage was marked by a mild, stable season with long ripening intervals, delivering exceptional conditions for red varieties. A warm and dry flowering period ensured even berry set, while the absence of major rainfall events and disease allowed fruit to mature steadily. Picking began in late February for whites, with Shiraz and Cabernet Sauvignon harvested in close succession from early April through mid-May, reflecting the extended nature of the season.

These cooler conditions produced small berries with thick skins, resulting in reds of remarkable colour, tannin structure, and fruit expression. Early ferments reveal vibrant aromas and firm acidity, pointing to wines with excellent cellaring potential.

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, dark red colour with a vibrant dark hue. Aromas of mocha, chocolate, licorice, cocoa powder and coffee beans.

A concentrated & rich style of Shiraz, with a fruit driven palate of ripe blackberry, plum, blueberry, coconut accompanied by cedar and spice. A seductive texture right through to fine tannins. The wine has excellent length and is finely balanced.

Cellaring: 8 - 10 years



Majella Wines