

Product code: 2899

MAJELLA, SPARKLING SHIRAZ, COONAWARRA, AUSTRALIA, 2020



Producer Profile

Brian 'Prof' Lynn, the effusive, yet self-deprecating voice of Majella Estate, would never brag about his accolades but it's clear he has a lot to be proud of.

Majella craft some of the finest wines in the country on one of the most revered strips of dirt in the wine world. Winemaker, Bruce Gregory made the very first wine for Majella and has made every one since. Their flagship wine Majella Cabernet Sauvignon has entered Langton's Classification of Australia's Best Wines.

Viticulture

Coonawarra lies only 60 miles inland, exposed to a maritime climate, with dry and moderately cool summers. Persistent cloud cover generally moderates the ripening period temperatures. The 'Terra Rossa' of Coonawarra is Australia's most famous soil, renowned for its affinity with Cabernet Sauvignon wines.

Winemaking

Primary fermentation was in 10 tonne stainless steel static fermenter's pumped over twice daily and finished in hogsheads. Secondary fermentation carried out in bottle on the lees for almost 12 months. The wine is then disgorged and a small amount of "liqueur" (sweetener) is added. In the true Aussie tradition they use some really fantastic vintage port.

Tasting Note

One of Australia's best sparkling red wines. Full flavoured with a subtle balance of fruit and vanilla wood, hints of spice cinnamon and pepper with a presence of yeasty bread characteristics with soft acid balance to finish the palate.

Food Matching

It's a great wine for any occasion, and goes well with most food styles particularly game, spicy foods and cured meats.

Technical Details

Varieties:
Shiraz 100%

ABV: 14%

Closure: Crown Seal

Colour: Red

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Treatment

Time: 6 months

Type: Second use French oak hogshead

% wine oaked: 100

% new oak: None