

# MAJELLA

2022 'THE MUSICIAN' CABERNET SHIRAZ  
COONAWARRA, SOUTH AUSTRALIA

**93**  
**POINTS**  
**JAMES HALLIDAY**

“Blackberries, raspberries and summer strawberries. Pomegranate and juniper berries. Woodsy herbs, rosemary, picked thyme and sage leaf. A touch of allspice and clove studs. Nicely integrated to showcase the plushness of shiraz and upright tannins and frame of cabernet sauvignon. It's a wine that you won't mistake for any other region & a benchmark of a great, very affordable Coonawarra blend.” Shanteh Wale

Fermented in both stainless steel tanks & oak barrels, then aged for a further 6 months for minimal oak contact. Blended and bottled as a young red to retain freshness.

AVAILABLE  
AT ONSITE  
STORE



Wholesale    Est. Prvt Retail  
**\$15.40**    **\$19.99**

SKU +17095



**LAND  
MARK**  
SELECTIONS

# MAJELLA

## 2022 THE COMPOSER ESTATE CABERNET

COONAWARRA, SOUTH AUSTRALIA

**91**  
**POINTS**  
**JAMES HALLIDAY**

“Black cherry skin, bilberry and blackcurrants on the vine. Crushed peppercorn and clove. Cardamom and caraway seeds. Black sesame and cassia bark. There is a wealth of sweet black-berried fruit on the palate that offsets the underlying spice notes. Acidity keeps space and tannins firm but nicely knotted into the fabric of the wine. It’s a wine for assertive drinking now and will age gracefully.”

Shaneteh Wale.

Coonawarra lies only 60 miles inland, exposed to a maritime climate, with dry & 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.

AVAILABLE  
AT ONSITE  
STORE



Wholesale Est. Prvt. Retail  
**\$18.51 \$23.99**

SKU +48796 SPEC



**LAND  
MARK**  
SELECTIONS

# MAJELLA

2015 **SHIRAZ**

COONAWARRA, SOUTH AUSTRALIA

**95**  
**POINTS**  
**JAMES HALLIDAY**

“Bright hue; a very elegant, almost-but-not-quite shy and retiring, wine with bright red and black cherry fruit and attendant spices (and pepper) coming through on the exactly balanced palate, oak and tannins observing their duties on the finish and aftertaste.”

James Halliday

100% Estate-Grown Shiraz fermented in 300 litre barrels and aged for a further 18 months in a blend of French and American oak. First appearing in 1991 it has since acquired a reputation as one of Coonawarra's finest Shiraz's.

AVAILABLE  
AT ONSITE  
STORE



Wholesale Est. Prvt Retail  
**\$25.06 \$32.99**

SKU +579904



**LAND  
MARK**  
SELECTIONS

# MAJELLA

## 2021 CABERNET SAUVIGNON

### COONAWARRA, SOUTH AUSTRALIA

# 95

**JAMES HALLIDAY  
WINE COMPANION**

“Black raspberry, red cherry, pomegranate crushed cumin, nutmeg and cinnamon. Fresh bay leaf, oregano and pepperberry. The silkiest of palates with 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. Such a grateful palate – a dream of a vintage.” SW / 95

Individual estate vineyard parcels of fruit are fermented in stainless steel fermenters for 5 days, then transferred to French oak barrels and stainless steel tanks to finish fermentation. The wine parcels were then aged for another 6 months in oak before being assessed, blended and bottled as a young red to retain freshness.

Coonawarra lies only 60 miles inland, exposed to a maritime climate, with dry & 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.

**AVAILABLE  
AT ONSITE  
STORE**



Wholesale Est. Prvt. Retail  
**\$26.99 \$34.99**

SKU +185066



**LAND  
MARK**  
SELECTIONS

# MAJELLA

## 2022 ESTATE SPARKLING SHIRAZ

COONAWARRA, SOUTH AUSTRALIA

# 92

**JAMES HALLIDAY  
WINE COMPANION**

“The base wine sees maturation in second- and third-use French oak hogsheads. On lees for 14 months. Kalamata olive, blackberry and mulberry. Cinnamon, nutmeg and clove. Shiso leaf and coffee grinds. Nicely weighted with spice and fine tannins. A balanced sweetness.”  
Shanteh Wale

Primary fermentation was in 10 tonne stainless steel static fermenter's pumped over twice daily & finished in hogsheads. Secondary fermentation carried out in bottle on lees for almost 12 months. The wine is then disgorged & a small amount of vintage port is added. Sealed with Crown Cap.

Coonawarra lies only 60 miles inland, exposed to a maritime climate, with dry & moderately cool summers. Persistent cloud cover generally moderates the ripening period temperatures. Majella is one of the most awarded small wineries in Australia. Critics consistently rate vintages of this sparkling Coonawarra wine highly.

**AVAILABLE  
AT ONSITE  
STORE**



Wholesale	Est. Prvt. Retail
<b>\$31.51</b>	<b>\$40.99</b>
SKU +350595 / SPEC 6 x 750ml	



**LAND  
MARK**  
SELECTIONS