



## ***Majella 1999 Cabernet***

<b>Colour:</b>	Magenta
<b>Nose:</b>	Violets, capsicums and berries, with “pencil shavings” oak characters
<b>Palate:</b>	Ripe plums and black olives are predominate on the palate. The finish is very long and is characterised by dry, dusty tannins.

### ***Specifications:***

<b>Grape Variety</b>	100% Cabernet Sauvignon
<b>Region</b>	Coonawarra
<b>Harvest Date</b>	Early April
<b>pH</b>	3.52
<b>Alc/Vol</b>	13.5%

### ***Comments:***

1999 was once again a great season for viticulture in Coonawarra. A warm to hot, dry summer meant early ripening, and this is reflected in the quality of the wines. Fermentation was completed in French oak barrels and the wine was matured for a further 22 months in French oak hogsheads.

Coonawarra is famous for the quality of its Cabernet, and this is no exception. To date it has won 7 Gold, 4 Silver and 4 Bronze medals, including a Gold Medal in the Hong Kong 2001 International Wine Challenge. This wine also won the Pier 9 Trophy for the Best Wine in Commercial Classes at the 2001 Royal Brisbane Wine Show,

We present an example of a great Coonawarra Cabernet!

***Ageing Potential:*** 10 – 14 years

***Winemaker:*** Bruce Gregory.