

2004 Majella Cabernet Sauvignon

Specifications:

Variety: 100 % Cabernet Sauvignon
Region: Coonawarra, South Australia
Harvest Date: Early April

Alc/Vol: 14.5%
pH: 3.32
Ta: 7.5 g/l
G/F 0.25 g/l

Coonawarra experienced a wonderful vintage in 2004, with cool nights, warm days and no rain though the harvest period.

When selecting fruit for the Majella Cabernet we want ripe physiologically mature fruit with parcels coming from vineyards planted between 1971 to 1989, with some cloned vines but the greater being selected cuttings from better producing vineyards within Coonawarra.

The Majella 55 hectare vineyard is situated on the eastern side of Coonawarra on soils of 'terra rossa' over limestone and transitional soil over limestone, giving a picking advantage of gradual maturity. All vineyards have a single wire trellis system and are mechanically hedge pruned and harvested. Rows run both north south and east west with supplementary drip irrigation given. Being able to reach maturity 7 to 10 days earlier on varying soil types can be an advantage in cooler years.

Picking for the Majella Cabernet commenced on 20th of April and finished on the 3rd of May, with the range of sugar concentration from 13.7 to 14.8 baumé giving a final alcohol of 14.5%. Average cropping levels were at 10.0 tonnes per hectare from all blocks picked.

Primary fermentation was in both rotary and static stainless steel tanks for 5 to 7 days, but finished in new and second use French oak hogsheads where it remained for 3 months, until the completion of malolactic fermentation. The wine was racked and returned to the same oak for a further 15 months, when all the different batches were accessed for suitability, blended and filtered prior to bottling off site.

The 2004 Majella Cabernet has a nose of mint and berry fruits with hints of vanilla oak, with a complex palate structure of boiled fruitcake with dusty dry tannin on the finish.

The wine has a wonderful deep magenta colour with a rich nose of ripe plums, black berry and hints of dusty oak. The palate is true Coonawarra cabernet – very structured, with layers of black fruits. This wine is best described as rich with fruitcake complexity. The lingering finish is very dry and overlaid with "fine grain" tannins.

The wine is sealed with a ROTE (role on tamper evident) closure for reliability and will reward patients

Ageing Potential: 10 – 14 years

Winemaker: Bruce Gregory

Trophy – Rutherglen – Best Cabernet Sauvignon
Trophy – Rutherglen – Best Dry Red Wine in Show
Trophy – Limestone Coast – Best Cabernet Sauvignon
Trophy – Limestone Coast – Best Red Wine in Show
Trophy – Limestone coast – Champion Wine
Trophy – Brisbane – Best Red Wine in Commercial Classes
Trophy – Brisbane – Champion Wine in Show
Trophy – Melbourne – Best Commercial Red
Trophy – Food & Bev. Assoc. of Thailand – Best Super Premium Cabernet Sauvignon

8 Gold Medals; 3 Silver Medals; 3 Bronze Medals