



2010 Majella Cabernet Sauvignon

Variety: 100 % Cabernet Sauvignon
Region: Coonawarra, South Australia

Majella is famous for the production of high class Cabernet Sauvignon and this wine is no exception!

The 2010 Vintage saw perfect ripening conditions with warm days and cool nights and this is evidenced by the intense fruit characteristics of this wine.

It's deep, magenta in colour with a very vibrant freshness. Cherries, choc mint and blackberries show up on the nose with hints of eucalyptus and "vanillin" oak.

The palate is rich with ripe dark-fruits and well weighted, grainy tannins. As ever the finish is long and lingering, and it is certainly a wine that will stand the test of time.

The grapes for this wine were harvested in early April and vinified at our winery here in Coonawarra. The ferment was kept quite cool and after about 6 days the wine was transferred to French oak barrels (300 litre, 50% new oak) to finish its fermentation. MLF occurred in the barrel and the wine was further aged in oak for another 22 months or so.

Winemaker: Bruce Gregory



Royal Brisbane Wine Show – Trophy - Best Red in Commercial Classes