

MAJELLA

C O O N A W A R R A

Majella Cabernet Sauvignon 2011

The Majella Cabernet Sauvignon first appeared in 1994 and has since acquired a reputation as one of Coonawarra's finest.

Winemaking

Majella Cabernet Sauvignon was fermented in both static and rotary stainless steel fermenters with fermentation being completed in 300 litre barrels and the wine was then aged for a further 18 months in new and second use French oak hogsheads.

All Cabernet Sauvignon parcels are kept separate to access batch quality prior to blending and bottling off site.

Vintage Conditions

History will note the 2011 vintage as one of mixed fortunes.

Above average rainfall during winter, and colder spring soil temperatures contributed to a slow bud burst, delivering shorter shoot growth up to flowering in November. Several rainfall events over the November/December period proved challenging for the viticulturist, with healthy vine canopies and some mildew control, the primary focus.

Fruit set was relatively even in all varieties and with diligent disease management and strategic crop manipulation, many parcels of fruit, exhibiting good varietal characters, at lower maturity and alcohol levels have been picked.

Cabernet Sauvignon, once again, has withstood the difficult season, with early harvested fruit exhibiting key Cabernet characteristics at much lower Baume (sugar levels) than in recent vintages.

All in all, the 2011 vintage produced smaller volumes of medium bodied, traditional wines.



Grape Variety

100% Cabernet Sauvignon

Region

Coonawarra

Winemakers Comments

A bright Ruby colour; the bouquet is of light to medium intensity, with sweet berry fruit and gentle vanilla oak. On the palate there is attractive blackcurrant, blackberry and spice flavours, with well integrated oak.

Alcohol: 14.0%

Total Acid: 7.23

pH: 3.46

Cellaring: 5 - 8 years

Our pours are 30ml:  1 standard drink = 100ml @ 13% alcohol

Majella Wines