

# MAJELLA

C O O N A W A R R A

## Majella Cabernet Sauvignon 2012

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

The 2012 Coonawarra Vintage is described as "excellent" by all winemakers. Good winter rains resulted in a full soil moisture profile. These optimal growing conditions, combined with an early burst of warm weather, meant the vines started their growing cycle a couple of weeks early. The lack of frost and small but frequent rains maintained the early season.

Flowering commenced in late October, coupled with above average temperatures from November to January, berries were smaller than average further contributing to lower yields in most varieties.

Good natural acidity levels are a clear attribute of vintage 2012. Supple tannins are evident already in the reds.

### Grape Variety

100% Cabernet Sauvignon

### Region

Coonawarra

### Winemakers Comments

A dark aubergine purple colour with a ruby hue, blackcurrants and vanilla on the nose. The palate is complex, with rich plum fruit flavours, ripe tannins and savoury oak nuances.

**Alcohol:** 14.5%

**Total Acid:** 7.37g/L

**pH:** 3.3

**Cellaring:** 5 - 10 years

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