

# MAJELLA

C O O N A W A R R A

## Majella Merlot 2012

Majella Merlot was first produced in 2004. Estate grown from a single vineyard, Quarry block, it is only produced in exceptional years.



### Winemaking

Fermentation was completed in 300 litre barrels and the wine was then aged for a further 15 months in a blend of French and American oak.

### 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% Merlot

### Region

Coonawarra

### Winemakers Comments

Deep brooding dark purple crimson. Alluring, aromatic, a touch spicy and upfront in ripe fruit profile. Pure, persistent and distinct fruit flavours dominate. Indeed it is all plums, plums, plums, and more plums - all ripe and rich, with a touch of black cherries and a hint of mint. Distinctively Coonawarra in style, making it well balanced, not over done and seamless drinking. A long finish ensues with ultra fine tannins.

**Alcohol:** 14.5%

**Total Acid:** 6.8

**pH:** 3.45

**Cellaring:** 6 - 8 years

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