

# MAJELLA

C O O N A W A R R A

## Majella Merlot 2014

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



### Winemaking

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

### Vintage Conditions

Season 2014 in Coonawarra will be described by most as one of the longest on record starting Mid February and finishing in the first week of May. The season started with the winter season which was the second wettest in the last 28 years providing a very welcome recharge to the underground aquifer.

The warm weather brought the ripening of many of the varieties on rapidly. But the cool nights and moderate days that the Coonawarra region is famous for soon rolled in around mid to late February, to preserve the acid and flavour of the whites. The reds, have benefited significantly from the cool slow ripening period.

The flavours seen in the field have translated well to the progressing wines. Overall, a perfect extended dry and mild ripening season for flavour, colour and tannin development which will deliver a classic Coonawarra vintage.



### Grape Variety

100% Merlot

### Region

Coonawarra

### Winemakers Comments

Dark damson in colour with a ruby hue. The bouquet is of cherries, plum and vanilla, with excellent red berry fruit and subtle oak integration on the palate

**Cellaring:** 6 - 8 years

### Majella Wines

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