

MAJELLA

C O O N A W A R R A

Majella Cabernet Sauvignon 2014

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

Winemaking

Majella Cabernet Sauvignon is 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 assess batch quality prior to blending and bottling off site.

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% Cabernet Sauvignon

Region

Coonawarra

Winemakers Comments

A dark magenta purple colour with a bright ruby hue. Cherry and blackberry fruits with a hint of dark choc mint on the nose. The palate is complex, with rich plum, blackberries and cassis flavours, well balanced tannins and fine oak with a long finish.

Cellaring: 10 - 15 years

Majella Wines