

MAJELLA

C O O N A W A R R A

Majella Merlot 2015

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

From a seasonal point of view, April to July 2014
provided an excellent start with average winter
rainfall which set us up for an even budburst with
good soil moisture. Spring however was not
typical, being very dry and one of Coonawarra's
warmest, with temperatures well above average
advancing flowering in November by about 2
weeks. Fortunately the warm and dry flowering
promoted a fast and even berry set, similar to other
excellent seasons, for example: 2001, 2004 and
2010. This warm flowering provided even maturity
at harvest with no green berries. Very dry
conditions continued through December,
consequently berries remained small with thick
skins. Ripening was set up perfectly with the vines
receiving a refreshing drink of 90 mm of rain in
mid-January. Coonawarra's summer, in contrast to
the spring, has been a classic, with warm days and
cool nights, strongly influenced by the January
upwelling of the deep, cold coastal waters....
around 5 degrees colder than those off Adelaide.
Based on the mild summer, and consequently long
ripening period, we are seeing bright fruit, varietal
definition and intense colour at moderate sugar.



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

Lynn Road Coonawarra South Australia 5263 T 08 8736 3055 F 08 8736 3057 E admin@majellawines.com.au W www.majellawines.com.au