

# MAJELLA

C O O N A W A R R A

## Majella Cabernet Sauvignon 2015

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

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% Cabernet Sauvignon

### Region

Coonawarra

### Winemakers Comments

The wine is a magenta colour, with a deep red hue. Mint, eucalypt and dark fruit aromas are evident on the nose, with a palate of plums, and hints of fruit cake complexity give great length and back bone. Fruit, oak and tannin concentration will reward your patience.

**Cellaring:** conservatively 10 - 12 years

### Majella Wines

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