

COONAWARRA

Majella "The Musician" 2015

This Classic Australian blend of Cabernet Sauvignon and Shiraz was produced by Majella Wines.

The Musician blend since it's first release in 2004, has won 7 trophies and 79 medals to date.

Winemaking

The Musician is made as a light and elegant dry red. Fermentation was in both stainless steel tanks and oak barrels then aged for a further six months for minimal oak contact. It was then blended and bottled as a young red to retain freshness.

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

70% Cabernet Sauvignon, 30% Shiraz

Region

Coonawarra

Winemakers Comments

The colour is vibrant deep ruby red with a garnet hue. The wine itself is seductive, smooth and fruit driven with dark, perfumed berry fruits with hints of mint and eucalyptus, supported by subtle soft tannins that give excellent balance.

Cellaring: The Musician is made to enjoy now or cellar for up to 5 years.