

MAJELLA

C O O N A W A R R A

Majella Cabernet Sauvignon 2013

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

Coonawarra experienced an excellent vintage in 2013 which was characterised by a warm, dry summer followed by a cool autumn: optimal conditions for our Cabernet and Shiraz. 2013 promises to produce strong wines with high colour density, fruit concentration and tannin structure.



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