

MAJELLA

C O O N A W A R R A

GPL68 by Majella 2014

In 1968 George Patrick Lynn, Patriarch of the Lynn family, allowed his sons Brian and Anthony to plant vines on the family's Coonawarra property "Majella".

The vineyard prospered, more vines were planted and eventually a winery was built and Majella Wines as we now know it was established.

George passed away in 1976 aged only 50, but in his memory we are proud to present this wine, the Majella "GPL68", as a fine example of Cabernet Sauvignon at it's very best.

Winemaking

The Cabernet Sauvignon fruit destined to become the GPL68 starts fermentation in a red stainless steel fermenter and finishes ferment in new French oak hogsheads. The wine is then aged for another 18 months in the same barrels before being individually assessed by our winemaking team. Only up to eight barrels are selected to become GPL68 Cabernet Sauvignon.

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 purple / magenta purple colour with a bright ruby hue.

Dark and intense black fruit aromas with a hint of classic Majella mint. Powerful mouthfilling flavours of varietal fruit on a long classy palate with well defined tannins.

Cellaring: 20 + years

Majella Wines