

MAJELLA

C O O N A W A R R A

Majella Cabernet Sauvignon 2016

The Majella Cabernet Sauvignon first appeared in 1994 and has since acquired a reputation as one of Coonawarra's finest.

Vintage Conditions

The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions. The Cabernet Sauvignon and Shiraz have full palate richness whilst being medium bodied with fine tannins and excellent colour. Whites have good natural acidities this year, and show a lot of freshness and tang, with fine fruit flavours.

Another very good vintage in a run of good vintages since 2012.



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.

Grape Variety 100% Cabernet Sauvignon

Region Coonawarra

Winemakers Comments

The wine is dark magenta in colour, with a deep red hue.

Mint, eucalypt, dark fruit and savoury aromas are evident on the nose, with a well structured palate with lots of minty / cassis flavours and fine tannins with good length.

Cellaring: conservatively, 10 - 12 years



Majella Wines