

# MAJELLA

C O O N A W A R R A

## Majella Merlot 2017

Majella Merlot was first produced in 2004.  
Estate grown from a single vineyard, Quarry block, it is only  
made in exceptional years.

### Vintage Conditions

A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage. The cooler conditions resulted in budburst being delayed by up to three weeks, with flowering two weeks later. A mild Summer followed, with a welcome spell of hot days in late January.

Harvest commenced towards the end of March and continued through to early May. Coonawarra has not had a vintage which commenced this late since the outstanding 2004 vintage. The major concern was the highly variable weather which can occur at this time of year.

The start of vintage saw white grapes with good varietal definition and the reds, albeit at lower sugar levels than recent vintages showing excellent colour and concentrated fruit flavours. Reports of good quality wines in tanks around the area are common, with winemakers being impressed with the fruitiness of the whites, the deep colour and elegant fruit flavours of the reds.

### Winemaking

Fermentation was completed in 300 litre barrels and the wine was then aged for a further 15 months in French oak.

**Grape Variety** 100% Merlot

**Region** Coonawarra

### Winemakers Comments

Dark damson in colour with a bright ruby hue. Fragrant nose of blackcurrant/ cassis with a luscious palate full of rich, ripe dark berry flavours with smooth tannins and subtle oak integration on the palate.

**Cellaring:** 6 to 8 years.



Majella Wines