

MAJELLA

C O O N A W A R R A

Majella Cabernet Sauvignon 2017

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

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. These factors saw harvest commence towards the end of March and continue 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 red varieties, 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 deep colour and elegant fruit flavours of the reds.

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 ruby red hue.

Mint, eucalypt, dark fruit with savoury, toasty aromas are paired with a fresh, structured palate of mint and cassis supported by classic mulberry and plum characters. Fine tannins and good length.

Cellaring: conservatively, 12 - 15 years



Majella Wines