

MAJELLA

C O O N A W A R R A

Majella Merlot 2018

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

Vintage Conditions

2018 vintage is set to be labeled an amazing vintage, with superb conditions and fruit of outstanding quality being harvested. The Winter and Spring rainfall leading into the 2018 season was excellent at 20% above long-term averages, soil moisture was replenished, and aquifers recharged. Winter was cold delivering a good dormancy.

The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to mid-April was very dry and the warm Summer temperatures advanced veraison by two weeks, to the end of January then a strong "Bonney" coastal upwelling cooled March, and extended the ripening period predominantly from the last week of March through the first two weeks of April.

The yields were moderate, and the slow cool ripening was very even, delivering fruit with fine tannins and strong varietal flavours. Early indications of the 2018 Vintage suggest that the grape quality is outstanding. All winemakers in the region are talking positively with comments that the colour is good, balanced tannins and good fruit weight.

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