

MAJELLA

COONAWARRA

Majella “GPL68” 2015

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.

Vintage Conditions

From a seasonal point of view, April to July 2014 provided an excellent start with average winter rainfall which set us up for an even budburst with good soil moisture. Spring was very dry and one of Coonawarra's warmest, with temperatures well above average advancing flowering in November by about two weeks. Fortunately the warm and dry flowering promoted a fast and even berry set, similar to other excellent seasons, for example: 2001, 2004 and 2010. This warm flowering provided even maturity at harvest with no green berries. Very dry conditions continued through December, consequently berries remained small with thick skins. Coonawarra's summer, in contrast to the spring, has been a classic, with warm days and cool nights, strongly influenced by the January upwelling of the deep, cold coastal waters. Based on the mild summer, and consequently long ripening period, we are seeing bright fruit, varietal definition and intense colour at moderate sugar.

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.

Grape Variety 100% Cabernet Sauvignon

Region Coonawarra

Winemakers Comments

The 2015 “GPL68” is a rich dark magenta colour, with a intense purple hue. This is a well balanced Cabernet Sauvignon with cassis and bay leaf flavours pushing persuasively towards a dusty, ripe, convincing finish. It has been crafted well and will reward cellaring.

Cellaring: 15 - 20 years

Majella Wines

