

MAJELLA

C O O N A W A R R A

Majella Cabernet Sauvignon 2019

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

Vintage Conditions

Vintage 2019 commenced in Coonawarra in the last week of February. The red wine varietals were harvested through April, with a small carry over into May. A cool and dry April was perfect for ripening, allowing full flavour development and optimal sugar levels. Yields of red wine grapes were between average to slightly below the long-term average. Shiraz and Cabernet Sauvignon are both highly rated by Coonawarra winemakers. Cabernet is deep and rich in colour with great varietal definition and soft ripe tannins. Coonawarra received good winter rains leading into the growing season. This growing season has highlighted the importance of our good quality and quantity of underground water used to mitigate temperature and seasonal weather conditions and significantly benefiting from the typically cool nights created by the Southern Ocean. Vintage timing is in line with the long-term average. All in all, 2019 Vintage for Coonawarra has been excellent.

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 a bright magenta colour, with a dark garnet red hue. The palate is elegant and rich, with eucalypt, mint and dark berry fruits accented with luscious fruit cake complexity all contributing to great length with dusty, fine grain tannins at the finish.

Cellaring: conservatively, 12 - 15 years



Majella Wines