

# MAJELLA

C O O N A W A R R A

## Majella Cabernet Sauvignon 2020

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

### Vintage Conditions

The 2020 vintage in Coonawarra can be characterised by small quantities of high quality fruit. The season began well with ideal soil moisture due to good rainfall between May and September. Coonawarra has been very fortunate not to have been affected by the bush fires that occurred throughout the Australian 2019/2020 summer.

Across the region, whites were picked in March, with the first of the reds coming off the vines late March, beginning of April.

Yields are reportedly down due to a cool Spring, however, the fruit is looking fantastic – small berries, great fruit concentration and lovely tannins. Warm days and cool nights provided the perfect ripening conditions for Coonawarra's signature variety, Cabernet Sauvignon, harvested mid-April.

The 2020 Coonawarra vintage has been free of disease, drought, and smoke taint. The wines at this early stage are looking excellent and 2020 will be a vintage to watch out for!

### 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 is 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 before blending and then being bottled off site.

**Grape Variety** 100% Cabernet Sauvignon

**Region** Coonawarra

### Winemakers Comments

The wine is a dark magenta colour, with a bright garnet hue.

The palate has distinctive Majella characteristics of eucalypt, mint and dark berry fruits, which are accented with luscious fruit cake elements, all combining to give complexity, power, intensity and concentration. There is great length with dusty, fine grain tannins at the finish.

**Cellaring:** conservatively, 12 - 15 years



Majella Wines