

# MAJELLA

C O O N A W A R R A

## Majella Cabernet Sauvignon 2021

*The Majella Cabernet Sauvignon first appeared in 1994 and has since acquired a reputation as one of Coonawarra's finest. This vintage won a gold medal in the 2023 James Halliday Chardonnay and Cabernet Sauvignon challenge.*

### Vintage Conditions

The 2021 Vintage in Coonawarra has the hallmarks of an incredible vintage, with superb conditions and fruit of outstanding quality and quantity being harvested.

It was an extended vintage with picking of white varieties beginning in late February. The peak harvest for the region began in early April, following the Easter break, and continued until mid-May when the last of the regions' signature variety was harvested.

The season was mild with very stable weather conditions. The temperatures during the growing season were mild with only minor fluctuations and no major rainfall events.

Dry conditions continued right through summer, and consequently, berries remained relatively small with thick skins. Coonawarra did receive several small rainfall events during the growing which was beneficial to the general vine health and soil moisture.

These climatic conditions lead to long and steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour.

The 2021 Coonawarra vintage was free of disease, drought, and smoke taint. Based on the mild summer, and the colour and aromas that are coming through in the finished ferments, 2021 points to an exceptionally good vintage with lovely firm acidity in the whites and good fruit expression and tannins across all reds, which at this early stage, will translate into wines that have excellent cellaring potential.

### 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

