

MAJELLA

COONAWARRA

Majella "GPL68" 2016

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.

Halliday Rating - Gold 96 points

Vintage Conditions

The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions.

The Cabernet Sauvignon and Shiraz have full palate richness whilst being medium bodied with fine tannins and excellent colour. Whites have good natural acidities this year, and show a lot of freshness and tang, with fine fruit flavours.

Another very good vintage in a run of good vintages since 2012.

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 a select number of barrels are chosen to become GPL68 Cabernet Sauvignon.

Grape Variety 100% Cabernet Sauvignon

Region Coonawarra

Winemakers Comments

The 2016 "GPL68" is a rich dark magenta colour, with a dark purple hue. This is a well balanced Cabernet Sauvignon with perfect intergration of fruit, savouriness and seamless oak. The tannins are ripe and exquisite and the finish is long. It has been well crafted and will reward cellaring.

Cellaring: 15 - 20 years

Majella Wines

