

# MAJELLA

COONAWARRA

## Majella “GPL68” 2017

*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 2017 Coonawarra vintage was shaped by cool growing conditions and generous winter rainfall, returning the region to a more traditional profile. A delayed budburst and later flowering, followed by a mild summer and brief heat in late January, pushed harvest into late March—the latest start since 2004—and extended picking through early May. These seasonal influences created a restrained yet balanced growing environment.

Red varieties benefited from the cooler season, producing fruit of exceptional colour and purity at lower sugar levels than recent years. Cabernet Sauvignon and Merlot stood out for their elegance and concentration, while Shiraz proved more challenging. Despite late-season variability and an April rain event, growers prioritised quality over volume, resulting in medium-bodied reds with deep hues and refined fruit expression—wines that reinforce Coonawarra's reputation for enduring character.

### 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

A traditional, classically styled Coonawarra Cabernet (dense tannins and endless flavour), with a backlog of black forest fruit that spools out long into the finish. A satisfying wine of grace and poise, it is finely balanced, with silky tannins and serious length, but at all times, maintains its intensity. More years in bottle will allow this to soften further.

**Cellaring:** 15 - 20 years

Majella Wines

