

MAJELLA

C O O N A W A R R A

Majella Merlot 2024

*Majella Merlot was first produced in 2004.
Estate grown from a single vineyard, Quarry block, it is
only made in exceptional years.*

Vintage Conditions

The 2024 vintage in Coonawarra is exceptional, marked by a unique set of climatic conditions. An El Niño event led to a warm and dry winter, prompting an early start to the growing season. Despite some late spring frost and unexpected cooler, wetter weather in late spring and early summer, which resulted in low to moderate yields, the strong Bonney Upwelling then brought cooler temperatures in December and early January.

Following the New Year, the weather became warm and dry with cool nights, ideal for ripening. Harvest occurred slightly earlier than usual, in late March and April. The 2024 vintage promises high-quality wines, characterised by firm acidity in whites and intense colours, bold tannins, and deep fruit flavours in reds, indicating excellent aging potential.

Winemaking

Fermentation was completed in 300 litre barrels and the wine was then aged for a further 15 months in French oak.

Grape Variety 100% Merlot

Region Coonawarra

Winemakers Comments

This wine is vibrant dark red in colour with a bright magenta hue. Plum, blackcurrant and mulberry flavours mix with briar, blueberry and mint, all set within a medium-weight context. There's persistent acidity and a plush, pillowy mouthfeel.

Cellaring: 6 to 8 years.



Majella Wines