

MAJELLA

C O O N A W A R R A

Majella Cabernet Sauvignon 2022

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

This vintage has won:

Trophy - Best Australian Cabernet Sauvignon, Rutherglen Wine Show 2024.

Trophy - Arthur Hoffmann trophy for best viticulturalist, Limestone Coast Wine Show 2025.

Trophy - Bill Redman trophy for best wine of show. Limestone Coast Wine Show 2025.

Trophy - David Wynn trophy for best red wine of show, Limestone Coast Wine Show 2025.

Trophy - HR (Ron) Haselgrove trophy for best Cabernet Sauvignon of show, Limestone Coast Wine Show 2025

Vintage Conditions

Coonawarra's 2022 vintage was strong, with stable conditions, high-quality fruit, and moderate yields, slightly below the region's long-term average.

The growing season was mild, with no extreme heat, and consistent rainfall during winter. Ideal flowering conditions and warm January temperatures led to quick veraison, ensuring even ripening with minimal variability. Dry summer conditions resulted in small berries with thick skins. Mid-spring rainfall and cooler temperatures reduced irrigation needs, benefiting vine health. The 2022 reds show excellent fruit expression and tannins, promising wines with strong 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

From an excellent vintage for the region. Inky dark maroon in colour, the nose is a mix of chocolate notes, blackberries, dried leather, cassis, black jellybeans, spices and cocoa powder. There is deft oak integration here. A refined style with focus, drive and elegance, the structure is seamless and we see black coffee notes emerge on the palate. There is serious length here, through to very fine powdery tannins.

Cellaring conservatively, 12 - 15 years

Majella Wines

