



Product code: 8338

MAJELLA, CABERNET SAUVIGNON, COONAWARRA, AUSTRALIA, 2015



Producer Profile

Brian 'Prof' Lynn, the effusive, yet self-deprecating voice of Majella Estate, would never brag about his accolades but it's clear he has a lot to be proud of.

Majella craft some of the finest wines in the country on one of the most revered strips of dirt in the wine world. Winemaker, Bruce Gregory made the very first wine for Majella and has made every one since. Their flagship wine Majella Cabernet Sauvignon has entered Langton's Classification of Australia's Best Wines.

Viticulture

Coonawarra lies only 60 miles inland, exposed to a maritime climate, with dry and moderately cool summers. Persistent cloud cover generally moderates the ripening period temperatures. The 'Terra Rossa' of Coonawarra is Australia's most famous soil, renowned for its affinity with Cabernet Sauvignon wines.

Winemaking

Primary fermentation was in 10 tonne stainless steel static fermenter's pumped over twice daily and finished in new and second use French oak hogsheads.

Tasting Note

A dark aubergine purple colour with a ruby hue, blackcurrants and vanilla on the nose. The palate is complex, with rich plum fruit flavours.

Food Matching

Delicious with red meats and cheese.

Technical Details

Varieties:

Cabernet Sauvignon
100%

ABV: 14.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 18 months

Type: French

% wine oaked: 100

% new oak: 50