



Majella, Cabernet Sauvignon, Coonawarra, Australia, 2020

Producer Profile

Majella are an absolute stalwart within our portfolio and regarded as one of Coonawarra's, if not Australia's, best producers with an abundance of awards to support this.

However, the effusive Brian 'Prof' Lynn would never brag. Self-deprecating to the end, he describes himself as the humble custodian of top quality vineyards on world-famous 'terra rossa' soils. Every step of production is engineered with sustainability in its heart. This combined with the immense talent of winemaker Bruce Gregory, has been the magic on which Majella's reputation has been built; with their sparkling Shiraz reaching cult like status on both sides of the globe and their impeccable Cabernet Sauvignon listed in 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.



Product code: 8338

Technical Details

Varieties:

Cabernet Sauvignon 100%



ABV: 14.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 18 Months

Type: French

% wine oaked: 100

% new oak: 50

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