

# MAJELLA

C O O N A W A R R A

## ‘The Composer’ 2021

*‘The Composer’ by Majella is the newest addition to our range. It is a finely crafted wine created from selected parcels of estate grown fruit from the Majella vineyard in Coonawarra. We hope you enjoy this fresh, vibrant example of classic Coonawarra Cabernet Sauvignon.*

*The 2021 Composer is Winestate Magazine’s Orora glass trophy winner for Cabernet Sauvignon of the year 2022.*

### Vintage Conditions

The 2021 Vintage in Coonawarra has the hallmarks of an incredible vintage, with superb conditions and fruit of outstanding quality and quantity being harvested.

It was an extended vintage with picking of white varieties beginning in late February. A break between the white grapes and red harvest saw the two main red varieties in the region, Shiraz and Cabernet Sauvignon, being picked at very similar times. The peak harvest for the region began in early April, following the Easter break, and continued until mid-May when the last of the regions’ signature variety was harvested.

The season was mild with very stable weather conditions. The temperatures during the growing season were mild with only minor fluctuations and no major rainfall events.

Dry conditions continued right through summer, and consequently, berries remained relatively small with thick skins. Coonawarra did receive several small rainfall events during the growing which was beneficial to the general vine health and soil moisture.

These climatic conditions lead to long and steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour.

The 2021 Coonawarra vintage was free of disease, drought, and smoke taint. Based on the mild summer, and the colour and aromas that are coming through in the finished ferments, 2021 points to an exceptionally good vintage with lovely firm acidity in the whites and good fruit expression and tannins across all reds, which at this early stage, will translate into wines that have excellent cellaring potential.

### Winemaking

Individual parcels of fruit are fermented in stainless steel fermenters for 5 days, then transferred to French oak barrels and stainless steel tanks to finish fermentation. The wine parcels were then aged for another 6 months in oak before being assessed, blended and bottled as a young red to retain freshness.

**Grape Variety** 100% Cabernet Sauvignon

**Region** Coonawarra

### Winemakers Comments

The Composer is a vivid dark magenta red colour with a bright crimson hue. Lush eucalyptus and red fruit aromas are paired with a bright, flavour filled, medium weighted palate of cassis and red berries. Subtle oak integration enhances the smooth and balanced finish.

**Cellaring:** Made to drink now, cellar up to 5 years

Majella Wines

