

2003 Majella Riesling

Specifications:

Variety: 100% Riesling
Region: Coonawarra, South Australia
Harvest: 4th April 2002
Alc/Vol: 12% v/v
Yield: 3.15 tonnes/acre (7.7 tonnes/ha)

Comments:

Although Coonawarra is not generally known as a producer of white wines, the Chardonnays, the Sauvignon Blanc's and especially the Rieslings from this great wine region are always well received in the market place.

We planted out our Riesling vineyard back in the mid 90's and have been especially pleased with the quality of the fruit that we've picked off it. Our Rieslings have become sought after, particularly at Cellar Door and by our mail order customers.

The 2003 Majella Riesling carries on the Majella style, being very crisp and clean on the palate, with hints of green apples and gooseberries. As usual the wine is pale straw in colour with lemon and lime citrus-like aromas tinted with orange blossom. We like to drink it young, as it goes so well with seafood (especially a plate of freshly shucked oysters) but it should develop into a great, aged Riesling given time in the cellar.

Once again we have released the wine with a "Stelvin" closure. Cork taint is forever raising its ugly head, and the use of Stelvin caps is our way of overcoming the problem. We have been pleased to be at the forefront of re-introducing Stelvin caps – at least the wines will stay crisp and clean for years to come.

Cellaring potential: 20+ years
(due to the influence of the Stelvin cap.)

Wine Maker: Bruce Gregory