

MAJELLA

C O O N A W A R R A

Majella Riesling 2012

Majella's estate grown Riesling comes from a single vineyard, Silica block, which was planted in 1994. Majella Riesling was first bottled in 1998.



Winemaking

Majella's Riesling is gently pressed with very limited skin contact to preserve the fruit aromas and flavours. Fermentation was completed in stainless steel tanks. The Riesling is bottled as a young wine to retain crisp citrus freshness.

Vintage Conditions

The 2012 Coonawarra Vintage is described as "excellent" by all winemakers. Good winter rains resulted in a full soil moisture profile. These optimal growing conditions, combined with an early burst of warm weather, meant the vines started their growing cycle a couple of weeks early. The lack of frost and small but frequent rains maintained the early season.

Flowering commenced in late October, coupled with above average temperatures from November to January, berries were smaller than average further contributing to lower yields in most varieties.

Good natural acidity levels are a clear attribute of vintage 2012. Supple tannins are evident already in the reds.

Grape Variety

100% Riesling

Region

Coonawarra

Winemakers Comments

Light straw green in colour, expressive apple/ apple blossom with pear aromas and flavours that push citrus into second place, the palate is of chalky minerality. Precise, crisp and bone dry.

Alcohol: 12.0%

Total Acid: 7.41

pH: 3.06

Cellaring: enjoy now, or cellar up to 5 years.

Our pours are 30ml:  1 standard drink = 100ml @ 13% alcohol

Majella Wines