

# MAJELLA

C O O N A W A R R A

## Majella Riesling 2013

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

This particular vintage did very well at the 2013 Limestone coast wine show, winning the Karl Seppelt Trophy for best white in classes 1,2,3,6,12 & 18 and the Colin Kidd Trophy for best white wine of show.



### 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

Coonawarra experienced an excellent vintage in 2013 which was characterised by a warm, dry summer followed by a cool autumn: optimal conditions for our Cabernet and Shiraz. 2013 promises to produce strong wines with high colour density, fruit concentration and tannin structure.

### Grape Variety

100% Riesling

### Region

Coonawarra

### Winemakers Comments

Light straw green in colour, expressive apple/ apple blossom with pear aromas. Has the particular flavour profile of Coonawarra riesling, with apple and pear sharing centre stage pushing citrus into second place. The palate is of chalky minerality. Fresh, precise, crisp and bone dry.

**Alcohol:** 12.0%

**Total Acid:** 7.19

**pH:** 3.02

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

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