

MAJELLA

C O O N A W A R R A

Majella Riesling 2015

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

From a seasonal point of view, April to July 2014 provided an excellent start with average winter rainfall which set us up for an even budburst with good soil moisture.

Spring however was not typical, being very dry and one of Coonawarra's warmest, with temperatures well above average advancing flowering in November by about 2 weeks.

Fortunately the warm and dry flowering promoted a fast and even berry set, similar to other excellent seasons, for example: 2001, 2004 and 2010. This warm flowering provided even maturity at harvest with no green berries.

Very dry conditions continued through December, consequently berries remained small with thick skins. Ripening was set up perfectly with the vines receiving a refreshing drink of 90 mm of rain in mid-January.

Coonawarra's summer, in contrast to the spring, has been a classic, with warm days and cool nights, strongly influenced by the January upwelling of the deep, cold coastal waters....around 5 degrees colder than those off Adelaide. Based on the mild summer, and consequently long ripening period, we are seeing bright fruit, varietal definition and intense colour at moderate sugar.



Grape Variety

100% Riesling

Region

Coonawarra

Winemakers Comments

Pale straw green in colour, expressive apple / apple blossom with pear aromas with lovely citrusy fruit. Finishes fresh, precise and crisp.

Alcohol: 11.5%

Total Acid: 6.9

pH: 3.19

Cellaring: enjoy now, or cellar up to 8 years.

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