

MAJELLA

C O O N A W A R R A

Majella Riesling 2016

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 freshness.

Vintage Conditions

The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions.

The Cabernet Sauvignon and Shiraz have full palate richness whilst being medium bodied with fine tannins and excellent colour. Whites have good natural acidities this year, and show a lot of freshness and tang, with fine fruit flavours.

Another very good vintage in a run of good vintages since 2012.



Grape Variety

100% Riesling

Region

Coonawarra

Winemakers Comments

Pale straw green in colour. Apple and lime juice with a smidge of spice. Well balanced and refreshing, finishes fresh, precise and crisp.

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



Majella Wines