

MAJELLA

C O O N A W A R R A

Majella Riesling 2017

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

A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage. The cooler conditions resulted in budburst being delayed by up to three weeks, with flowering two weeks later. A mild Summer followed, with a welcome spell of hot days in late January.

These factors saw harvest commence towards the end of March and continue through to early May. Coonawarra has not had a vintage which commenced this late since the outstanding 2004 vintage. The major concern was the highly variable weather which can occur at this time of year.

The start of vintage saw white grapes with good varietal definition and the reds, albeit at lower sugar levels than recent vintages showing excellent colour and concentrated fruit flavours. Reports of good quality wines in tanks around the area are common, with winemakers being impressed with the fruitiness of the whites, the deep colour, and elegant fruit flavours of the reds.



Grape Variety

100% Riesling

Region

Coonawarra

Winemakers Comments

Pale straw green in colour. Tropical fruit and lime / citrus flavours. Well balanced and refreshing, finishes fresh and precise.

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

Majella Wines