

MAJELLA

COONAWARRA
Majella Riesling
2018

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

2018 vintage is set to be labeled an amazing vintage, with superb conditions and fruit of outstanding quality being harvested. The Winter and Spring rainfall leading into the 2018 season was excellent at 20% above long-term averages, soil moisture was replenished, and aquifers recharged. Winter was cold delivering a good dormancy.

The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to mid-April was very dry and the warm Summer temperatures advanced veraison by two weeks, to the end of January then a strong "Bonney" coastal upwelling cooled March, and extended the ripening period predominantly from the last week of March through the first two weeks of April. The yields were moderate, and the slow cool ripening was very even, delivering fruit with fine tannins and strong varietal flavours.



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