

Majella Riesling

2019

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

Vintage Conditions

Vintage 2019 commenced in Coonawarra in the last week of February. The red wine varietals were harvested through April, with a small carry over into May. A cool and dry April was perfect for ripening, allowing full flavour development and optimal sugar levels. Yields of red wine grapes were between average to slightly below the long-term average. Shiraz and Cabernet Sauvignon are both highly rated by Coonawarra winemakers. Shiraz is showing bright fruits with high colour intensity. Cabernet is deep and rich in colour with great varietal definition and soft ripe tannins.

Coonawarra received good winter rains leading into the growing season. This growing season has highlighted the importance of our good quality and quantity of underground water used to mitigate temperature and seasonal weather conditions and significantly benefiting from the typically cool nights created by the Southern Ocean.

Vintage timing is in line with the long-term average. All in all, 2019 Vintage for Coonawarra has been excellent.

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.

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.

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



Majella Wines