

# Majella Riesling

## 2020

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

The 2020 vintage in Coonawarra can be characterised by small quantities of high quality fruit.

The season began well with ideal soil moisture due to good rainfall between May and September. Coonawarra has been very fortunate not to have been affected by the bush fires that occurred throughout the Australian 2019/2020 summer.

Across the region, whites were picked in March, with the first of the reds coming off the vines late March, beginning of April.

Yields are reportedly down due to a cool Spring, however, the fruit is looking fantastic – small berries, great fruit concentration and lovely tannins.

Warm days and cool nights provided the perfect ripening conditions for Coonawarra's signature variety, Cabernet Sauvignon, harvested mid-April. The 2020 Coonawarra vintage has been free of disease, drought, and smoke taint.

The wines at this early stage are looking excellent and 2020 will be a vintage to watch out for!

### 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 gold in colour. Luscious tropical lime with apple and a touch of spice. Well balanced and refreshing.

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

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



Majella Wines