

O O N A W A R R A Majella Riesling 2021

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 2021 Vintage in Coonawarra has the hallmarks of an incredible vintage, with superb conditions and fruit of outstanding quality and quantity being harvested.

It was an extended vintage with picking of white varieties beginning in late February. The peak harvest for the region began in early April, following the Easter break, and continued until mid-May when the last of the regions' signature variety was harvested.

The season was mild with very stable weather conditions. The temperatures during the growing season were mild with only minor fluctuations and no major rainfall events.

Dry conditions continued right through summer, and consequently, berries remained relatively small with thick skins. Coonawarra did receive several small rainfall events during the growing which was beneficial to the general vine health and soil moisture.

These climatic conditions lead to long and steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour.

The 2021 Coonawarra vintage was free of disease, drought, and smoke taint. Based on the mild summer, and the colour and aromas that are coming through in the finished ferments, 2021 points to an exceptionally good vintage with lovely firm acidity in the whites and good fruit expression and tannins across all reds, which at this early stage, will translate into wines that have excellent cellaring potential.

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: 9+9+9=9 1 standard drink = 100ml @ 13% alcohol

