

# MAJELLA

C O O N A W A R R A

## Majella Riesling 2022

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

Coonawarra experienced another strong vintage in 2022. With stable conditions, high-quality fruit and moderate to good yields we ended slightly below the long-term average yield for the region.

Coonawarra received close to the long-term average rainfall throughout winter. Overall it was a mild growing season, with no prolonged heat waves or hot days—perfect ripening conditions for Cabernet Sauvignon.

The ideal flowering conditions and above-average temperature throughout January resulted in all varieties going through veraison quickly. A great sign of a very even year, with minimal variability between bunches and within bunches. Dry conditions continued through summer, and consequently, berries remained small with thick skins.

Coonawarra did receive a couple of rainfall events in mid-Spring, which combined with cooler temperatures, reduced the irrigation needs for the remainder of the season, which was beneficial to general vine health. These climatic conditions lead to steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour.

Based on the colour and aromas that are coming through in the finished ferments, 2022 points to a good vintage with lovely firm acidity in the whites and good fruit expression and tannins across all reds, which will translate into wines that have good 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.



Majella Wines