

# MAJELLA

COONAWARRA

## Majella Chardonnay 2024

*A fresh and balanced medium-bodied Chardonnay with bright fruit notes of green pear and melon. Light oak influence adds texture, while refreshing acidity and a clean finish make this wine vibrant and elegant—perfect for all occasions.*

### TASTING NOTES:

- Colour: Pale straw with subtle green hues.
- Bouquet: Lifted aromas of green pear, melon, and hints of citrus blossom.
- Palate: Medium-bodied with bright fruit flavours, a touch of creamy oak, and zesty acidity that carries through to a refreshing, clean finish.
- When to drink: Perfect for drinking now, while fresh and lively.
- Food match: Ideal with grilled chicken, seafood, or creamy pasta dishes.

### WINEMAKING:

Crafted to highlight fruit purity and elegance, the 2024 Chardonnay showcases minimal intervention winemaking. Gentle pressing and cool fermentation preserve vibrant fruit characters, while subtle oak maturation adds structure and complexity without overpowering the wine.

### VINTAGE CONDITIONS:

The 2024 vintage in Coonawarra was truly unique. A warmer, drier winter led to early budburst, followed by cooler, wetter conditions in spring and early summer that nurtured healthy canopies. Despite some frost events, good protection limited impact. A strong Bonney Upwelling cooled night temps, enhancing acidity. Dry, mild weather and cool nights through ripening delivered pristine fruit with lovely acid balance. Overall, 2024 is shaping up to be an exceptional vintage for whites, with elegance, freshness, and excellent cellaring potential.

### WINEMAKER:

Michael Marcus

### GRAPE VARIETY:

100% Chardonnay

### REGION:

Coonawarra

### CELLARING:

Enjoy now while fresh and bright, or cellar for up to 5 years to develop complexity and richness.



**Majella Wines**

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