

MAJELLA

COONAWARRA

Majella Riesling 2025

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 2025 vintage in Coonawarra has been hailed as exceptional, building on the success of 2024 and reinforcing the region's reputation for producing high-quality wines. A dry winter and spring prompted early irrigation, but overall favourable conditions—including warm, steady weather and minimal frost risk—supported healthy vine development. The growing season began early, and consistent warmth through summer accelerated ripening, with a cooling effect from the Bonny Upwelling in February helping to moderate night temperatures and encourage gradual fruit maturation.

A timely rain event in March refreshed vine canopies and maintained vine health leading into harvest. Shiraz was mostly harvested in late March under ideal conditions, while Cabernet Sauvignon benefited from cooler nights and an extended ripening window into mid-April, resulting in excellent flavour development and balance. Low pest and disease pressure further preserved fruit quality throughout the season.

The resulting wines show outstanding quality across both red and white varietals. Whites are vibrant with crisp acidity and expressive flavours. Shiraz offers elegance, red fruit character, and fine tannins, while Cabernet Sauvignon is marked by varietal purity, structure, and ageing potential. Overall, 2025 is regarded as a standout vintage, particularly for red wines, with depth, balance, and regional character shining through.

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

A pale lemon hue. Full flavoured with notes of lemon curd, florals and citrus. Well balanced with a gentle lingering finish.

Cellaring: Enjoy now, or cellar up to 8 years.



Majella Wines