

MAJELLA

C O O N A W A R R A

Majella Riesling 2026

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 2026 Coonawarra vintage was characterised by a later, cooler growing season, with mild summer conditions and an extended ripening period that allowed fruit to develop slowly and evenly. For white varieties, these conditions resulted in wines with excellent natural acidity, lifted aromatics and refined flavour profiles, reflecting the benefits of the long, cool season. While the vintage is expected to be particularly strong for Cabernet Sauvignon, white wines are showing exceptional freshness, balance and varietal definition.

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