

# MAJELLA

COONAWARRA

## Majella Riesling 2024

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 2024 vintage in Coonawarra is exceptional, marked by a unique set of climatic conditions. An El Niño event led to a warm and dry winter, prompting an early start to the growing season. Despite some late spring frost and unexpected cooler, wetter weather in late spring and early summer, which resulted in low to moderate yields, the strong Bonney Upwelling then brought cooler temperatures in December and early January.

Following the New Year, the weather became warm and dry with cool nights, ideal for ripening. Harvest occurred slightly earlier than usual, in late March and April. The 2024 vintage promises high-quality wines, characterised by firm acidity in whites and intense colours, bold tannins, and deep fruit flavours in reds, indicating excellent aging 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