

MAJELLA

C O O N A W A R R A

Majella “Melody” Rosé 2013

Rosé by tradition, is a light red ideal for summer drinking. Majella has kept that tradition alive with our seventh release of the Melody.



Winemaking

The Melody rosé was made with limited skin contact and fermentation was completed in stainless steel tanks.

The Melody is bottled in July under screw cap to retain the fresh fruit aromas and palate.

Vintage Conditions

Coonawarra experienced an excellent vintage in 2013 which was characterised by a warm, dry summer followed by a cool autumn: optimal conditions for our Cabernet and Shiraz. 2013 promises to produce strong wines with high colour density, fruit concentration and tannin structure.

Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

Deep, rich cherry pink wine. Lots of strawberry and raspberry aromas with a interesting dry raspberry palate with good length.

Alcohol: 12.5%

Total Acid: 6.2g/L

pH: 3.19

Residual Sugar: 4.5g/L

Cellaring: The Melody has been made to enjoy now.

Our pours are 30ml:  1 standard drink = 100ml @ 13% alcohol

Majella Wines