

# MAJELLA

C O O N A W A R R A

## Majella “Melody” Rosé 2014

Rosé by tradition, is a light red ideal for summer drinking. Majella has kept that tradition alive with our eighth 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

Season 2014 in Coonawarra will be described by most as one of the longest on record starting Mid February and finishing in the first week of May. The season started with the winter season which was the second wettest in the last 28 years providing a very welcome recharge to the underground aquifer.

The warm weather brought the ripening of many of the varieties on rapidly. But the cool nights and moderate days that the Coonawarra region is famous for soon rolled in around mid to late February, to preserve the acid and flavour of the whites. The reds, especially Cabernet have benefited significantly from the cool slow ripening period.

Winemakers are excited by initial assessments of Cabernet and Shiraz wine quality from the region. The flavours seen in the field have translated well to the progressing wines. Overall, a perfect extended dry and mild ripening season for flavour, colour and tannin development which will deliver a classic Coonawarra vintage.



### Grape Variety

100% Shiraz

### Region

Coonawarra

### Winemakers Comments

A bright, clear garnet colour. Fragrant rose and red fruit floral aromas with sweet and soft, finely textured structure. Pretty strawberry, raspberry and pomegranate fruit notes linger on the palate, with a pleasantly soft finish.

**Alcohol:** 12.5%

**Total Acid:** 6.16g/L

**pH:** 3.19

**Residual Sugar:** 4.6g/L

**Cellaring:** The Melody has been made to enjoy now.

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