

# MAJELLA

C O O N A W A R R A

## Majella “Melody” Rosé 2015

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

From a seasonal point of view, April to July 2014 provided an excellent start with average winter rainfall which set us up for an even budburst with good soil moisture.

Spring however was not typical, being very dry and one of Coonawarra’s warmest, with temperatures well above average advancing flowering in November by about 2 weeks.

Fortunately the warm and dry flowering promoted a fast and even berry set, similar to other excellent seasons, for example: 2001, 2004 and 2010. This warm flowering provided even maturity at harvest with no green berries.

Very dry conditions continued through December, consequently berries remained small with thick skins. Ripening was set up perfectly with the vines receiving a refreshing drink of 90 mm of rain in mid-January.

Coonawarra’s summer, in contrast to the spring, has been a classic, with warm days and cool nights, strongly influenced by the January upwelling of the deep, cold coastal waters....around 5 degrees colder than those off Adelaide. Based on the mild summer, and consequently long ripening period, we are seeing bright fruit, varietal definition and intense colour at moderate sugar.



### 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:** 6.7g/L

**pH:** 3.26

**Residual Sugar:** 4.6g/L

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

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