

MAJELLA

C O O N A W A R R A

Majella “Melody” Rosé 2016

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

The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions.

The Cabernet Sauvignon and Shiraz have full palate richness whilst being medium bodied with fine tannins and excellent colour. Whites have good natural acidities this year, and show a lot of freshness and tang, with fine fruit flavours.

Another very good vintage in a run of good vintages since 2012.



Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

A bright, pale crimson 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.

Cellaring: The Melody has been made to enjoy now.



Majella Wines