

# MAJELLA

C O O N A W A R R A

## Majella “Melody” Rosé 2017

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

A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage. The cooler conditions resulted in budburst being delayed by up to three weeks, with flowering two weeks later. A mild Summer followed, with a welcome spell of hot days in late January.

These factors saw harvest commence towards the end of March and continue through to early May. Coonawarra has not had a vintage which commenced this late since the outstanding 2004 vintage. The major concern was the highly variable weather which can occur at this time of year.

The start of vintage saw white grapes with good varietal definition and the reds, albeit at lower sugar levels than recent vintages showing excellent colour and concentrated fruit flavours. Reports of good quality wines in tanks around the area are common, with winemakers being impressed with the fruitiness of the whites, the deep colour, and elegant fruit flavours of the reds.



### 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