

MAJELLA

C O O N A W A R R A

Majella “Melody” Rosé 2018

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

2018 vintage is set to be labeled an amazing vintage, with superb conditions and fruit of outstanding quality being harvested.

The Winter and Spring rainfall leading into the 2018 season was excellent at 20% above long-term averages, soil moisture was replenished, and aquifers recharged. Winter was cold delivering a good dormancy.

The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to mid-April was very dry and the warm Summer temperatures advanced veraison by two weeks, to the end of January then a strong “Bonney” coastal upwelling cooled March, and extended the ripening period predominantly from the last week of March through the first two weeks of April.

The yields were moderate, and the slow cool ripening was very even, delivering fruit with fine tannins and strong varietal flavours.

Early indications of the 2018 Vintage suggest that the grape quality is outstanding. All winemakers in the region are talking positively with comments that the colour is good, balanced tannins and good fruit weight.



Grape Variety

100% Shiraz

Region

Coonawarra

Winemakers Comments

A bright, pale crimson colour. Fragrant red fruit floral aromas with a sweet, soft and 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