

Majella Rosé

2019

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

Vintage Conditions

Vintage 2019 commenced in Coonawarra in the last week of February. The red wine varietals were harvested through April, with a small carry over into May. A cool and dry April was perfect for ripening, allowing full flavour development and optimal sugar levels. Yields of red wine grapes were between average to slightly below the long-term average. Shiraz and Cabernet Sauvignon are both highly rated by Coonawarra winemakers. Shiraz is showing bright fruits with high colour intensity. Cabernet is deep and rich in colour with great varietal definition and soft ripe tannins.

Coonawarra received good winter rains leading into the growing season. This growing season has highlighted the importance of our good quality and quantity of underground water used to mitigate temperature and seasonal weather conditions and significantly benefiting from the typically cool nights created by the Southern Ocean.

Vintage timing is in line with the long-term average. All in all, 2019 Vintage for Coonawarra has been excellent.

Winemaking

Our rosé was made with limited skin contact and fermentation was completed in stainless steel tanks. It is bottled in July under screw cap to retain the fresh fruit aromas and palate.

Grape Variety 100% Shiraz **Region** Coonawarra

Winemakers Comments

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

Cellaring: Our rosé has been made to enjoy now.

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



Majella Wines