

# Majella Rosé

## 2020

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

### Vintage Conditions

The 2020 vintage in Coonawarra can be characterised by small quantities of high quality fruit.

The season began well with ideal soil moisture due to good rainfall between May and September. Coonawarra has been very fortunate not to have been affected by the bush fires that occurred throughout the Australian 2019/2020 summer.

Across the region, whites were picked in March, with the first of the reds coming off the vines late March, beginning of April.

Yields are reportedly down due to a cool Spring, however, the fruit is looking fantastic – small berries, great fruit concentration and lovely tannins.

Warm days and cool nights provided the perfect ripening conditions for Coonawarra's signature variety, Cabernet Sauvignon, harvested mid-April. The 2020 Coonawarra vintage has been free of disease, drought, and smoke taint.

The wines at this early stage are looking excellent and 2020 will be a vintage to watch out for!

### 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** 62% Shiraz, 38% Cabernet Sauvignon

**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