

# MAJELLA

C O O N A W A R R A

## Majella Rosé 2023

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

### Vintage Conditions

Coonawarra experienced average rainfall through the 2022 winter months and into spring, which was beneficial in recharging the aquifer and ensuring the growing season commenced with full soil moisture profiles.

Vintage commenced in late March with the white varieties, which had thrived, and display refined varietal characteristics and good natural acidity. Cabernet Sauvignon and Shiraz, the major red varieties, were harvested from early-April to mid-May. This was later than usual and resulted in sugar levels lower than the past few years but reminiscent of the great Coonawarra reds from the 1980's and 1990's.

Managing the red varieties required extra attention, with vineyards featuring moderate yields and open canopies generating the best results. The diligence of vineyard teams paid off with good quality grapes being delivered to wineries.

Overall, the 2023 vintage had its challenges, with both viticulturists and winemakers confronted with less than perfect conditions. However, winemakers are optimistic there will be some very good quality white wines, along with equally high quality red wines of the finer style released from the 2023 vintage.

### 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** 58% Shiraz, 42%  
Cabernet Sauvignon

**Region** Coonawarra

### Winemakers Comments

A light, 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.



Majella Wines