

MAJELLA

C O O N A W A R R A

Majella Rosé 2024

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

Vintage Conditions

The 2024 vintage in Coonawarra is exceptional, marked by a unique set of climatic conditions. An El Niño event led to a warm and dry winter, prompting an early start to the growing season. Despite some late spring frost and unexpected cooler, wetter weather in late spring and early summer, which resulted in low to moderate yields, the strong Bonney Upwelling then brought cooler temperatures in December and early January.

Following the New Year, the weather became warm and dry with cool nights, ideal for ripening. Harvest occurred slightly earlier than usual, in late March and April. The 2024 vintage promises high-quality wines, characterised by firm acidity in whites and intense colours, bold tannins, and deep fruit flavours in reds, indicating excellent aging potential.

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

