

MAJELLA

C O O N A W A R R A

Majella Rosé 2026

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

Vintage Conditions

The 2026 Coonawarra vintage was characterised by a later, cooler growing season, with mild summer conditions and an extended ripening period that allowed fruit to develop slowly and evenly.

For white varieties, these conditions resulted in wines with excellent natural acidity, lifted aromatics and refined flavour profiles, reflecting the benefits of the long, cool season. While the vintage is expected to be particularly strong for Cabernet Sauvignon, white wines are showing exceptional freshness, balance and varietal definition.

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 56% Shiraz, 44% Cabernet Sauvignon **Region** Coonawarra

Winemakers Comments

A light, bright, pale salmon colour. The nose offers notes of strawberries and florals, a hint of orange rind. A gentle style of medium length, with a pleasantly soft finish.

Cellaring: Our rosé has been made to enjoy now.

Majella Wines

Lynn Road Coonawarra South Australia 5263 T 08 8736 3055 E admin@majellawines.com.au W www.majellawines.com.au

