CAMPBELLS
OF RUTHERGLEN

ROSÉ
2026 MAGNUM

THE GRAPES

Grenache ; sourced especially for this Campbells & Elderton Wines collaboration from an old vine Grenache block on the banks of the Murray River in South Australia.
With a touch of Tempranillo from our Rutherglen vineyard.

Inspired by my time making light, dry Rose' styles in Provence, France from Grenache. A low acid varietal which has the ability to be light on its feet, yet with a creamy texture that gives body to a seriously delicious wine - Julie Campbell

TASTING NOTES

Colour	Pale copper tone.
Bouquet	A bright, and lifted nose that showcases fresh strawberry, wild raspberry and ruby grapefruit flavours with orchard blossom highlights.
Palate	This delicate fresh wine sings on the palate with notes of fresh strawberry, raspberry & mixed summer fruits. The creamy mid-palate from lees stirring gives way to a long, crisp, fresh fruit finish.
Serving Suggestions	The 2026 Rosé is a lip-smacking drop - lovely to drink on its own, but also works with a wide range of food and flavours. For a cold treat, a slice of 'Pate de Campagne'- on some sour dough with a little relish on top. For warm options, try rare seared Tuna, shaved prosciutto with green olive & caper gremolata. Or baked Beetroot and Tonato tart with goats curd and fresh dill salad.
Cellaring	Enjoy Now!
Date tasted	May 2026



PRODUCTION

Alc.	12.0 %
T.A.	6.3 g/L
pH	3.20
RS	0.2 g/L

The fruit was picked in the cool of night early in February. The grapes were then crushed, de-stemmed and lightly pressed to provide a gorgeous pale pink juice. A slow, cool fermentation finished dry within two weeks. The wine was stirred on lees over the following weeks, and back blended with a small portion of Tempranillo for added complexity. After clarification and bottling early in April, we anticipate an immediate release to make the most of this anytime wine.
The Magnum size is sure to please the whole crowd at the Spring Racing Carnival.