



CAMPBELLS  
OF RUTHERGLEN

## THE GRAPES

Grenache ; sourced especially for this new Campbells & Elderton Wines collaboration from an old vine Grenache block on the banks of the Murray River in South Australia.

*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*

## ROSÉ 2024

## TASTING NOTES

Colour	Pale copper tone.
Bouquet	A bright, and lifted nose that showcases exquisitely balanced strawberry and raspberry fruit with floral highlights. A true summer berry delight.
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 2024 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 a warm option- Gnocchi done simply, drizzled with butter and parmesan- perhaps a touch of bacon for some crunch! The creamy palate will allow it to hold its own with a little spice too, so a vibrant fresh green chicken curry would be delicious.
Cellaring	Enjoy Now!
Date tasted	May 2024



## PRODUCTION

Alc.	12.0 %
T.A.	6.9 g/L
pH	3.38
RS	0.29 g/L

The fruit was picked in the cool of night in early March. The grapes were then immediately crushed, destemmed and lightly pressed to provide a gorgeous pale pink juice. A slow, cool fermentation with DV10 yeast finished dry within two weeks. The wine was stirred on lees over the following weeks, and back blended with a smaller barrel fermented portion for added complexity. After clarification and bottling early in May, we anticipate an immediate release to make the most of this anytime wine.