



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.

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 2025

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	<p>The 2025 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!</p> <p>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.</p>
Cellaring	Enjoy Now!
Date tasted	April 2025

PRODUCTION

Alc.	11.5 %
T.A.	5.8 g/L
pH	3.09
RS	0.11 g/L

The fruit was picked in the cool of night on the last day of January. The grapes were then immediately 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 smaller barrel fermented portion for added complexity. After clarification and bottling early in April, we anticipate an immediate release to make the most of this anytime wine.

