



Cellar Door Exclusive

Grenache Rosé 2025



Vintage Conditions

The 2025 vintage in McLaren Vale was one of the driest growing seasons we've experienced since 2006, with warm, drought-like conditions prompting an early and compressed harvest.

The season began in September with warm, dry weather, leading to an early budburst and flowering. Fortunately, our access to water reserves allowed healthy canopy growth, even as the headlands turned to dustbowls. While other parts of South Australia suffered significant frost damage, our vineyards were spared. A moderate summer followed, with only a handful of days over 35°C and just one day reaching 40°C.

These dry conditions brought welcome benefits—exceptionally low disease pressure, balanced yields, and fruit of outstanding quality. The whites are vibrant and well-balanced, while the reds have developed remarkable colour and structure, now resting in oak and promising great depth and longevity.

Harvest commenced a week earlier than 2024, with a condensed vintage we finished with the Maxwell team handpicking some Mataro for our last fruit on the 20th March. One of the first Easters off that our winemaking team can remember. Overall, an excellent year to stock up your cellar.

Colour & Aroma

Blush, salmon pink. Aromas of red fruits (raspberry and strawberry) hints of orange peel and amaro characters

Palate

Pretty sweet fruits of strawberry, raspberry and hints of rose florals. Crunchy acidity gives length and brightness to the palate. Mouth filling and luscious, with a crisp finish.

Pairing

Salt + Pepper Squid with rocket and Vietnamese dressing.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache	McLaren Vale	13.1% Alc./Vol.
Residual Sugar	TA	pH
2.77g/L	5.2g/L	3.23
Winemakers	Winemaking Notes	
Kate Petering Mark Maxwell	Grenache grapes picked early, crushed and held in press for up to 8 hours to give light colour, delicate flavours and aromas.	