



Cellar Door Exclusive

Grenache Rosé 2026



Vintage Conditions

The 2026 vintage in McLaren Vale was characterised by a cool spring and dry growing season, delayed vine development, caused uneven flowering and a later harvest than recent vintages. Below-average rainfall reduced disease pressure, although intermittent humidity and rainfall approaching harvest created some concern ; McLaren Vale largely escaped significant rain events.

A heatwave in late January coincided with veraison for many varieties, requiring careful fruit selection to ensure only the highest quality fruit reached the winery . Warm summer conditions and cool nights allowed fruit to mature gradually, retaining excellent natural acidity while the extended ripening period promoted even fruit maturity, strong flavour development and varietal expression. Overall, the 2026 vintage is expected to produce wines of excellent balance, intensity and regional character.

Colour & Aroma

Blush, salmon pink. Aromas of watermelon and guava give way to red berries and rosewater.

Palate

The aromas carry through to the palate and are accompanied by a Turkish delight-like mid palate, before culminating with a fresh and balanced finish.

Pairing

Perfect on its own as an aperitif or pair with light, fresh dishes such as prawn cocktail or watermelon and mint salad.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache	McLaren Vale	12.5% Alc./Vol.
Residual Sugar	TA	pH
2.5g/L	5.03g/L	3.73
Winemakers	Winemaking Notes	
Kirby Graudins Mark Maxwell	Grenache grapes picked early, crushed and held in press for up to 8 hours to give light colour, delicate flavours and aromas.	