



1853
Kalleske Wines Pty Ltd
PO Box 650 Greenock SA 5360
kalleske.com | wine@kalleske.com
T: 08 8563 4000



This wine is Certified Organic/Biodynamic
by Southern Cross Certified



2025 ROSINA ROSÉ

In 1853 our Kalleske vineyard and farm was established at Greenock in the North-Western Barossa. Old vineyards eclipse the property and a 1940s planting of Grenache is the backbone of this rosé, with Shiraz added for extra complexity. After harvesting early in the season for vibrancy, the grapes were wild fermented for added dynamics. Anna 'Rosina', together with her husband Karl Heinrich 'Eduard' Kalleske farmed our vineyard from 1853 until the 1880s. They were pioneers on our property and in the district of Greenock. This wine pays tribute to their accomplishments. Rosina is a genuine hand-made wine that's been grown, vintaged and matured on our Kalleske estate.

GROWING SEASON

The 2025 vintage has delivered wines of exceptional quality, destined to rank among the finest. This warm and dry year was punctuated by significant growing season frosts, with rainfall from Winter through Summer reaching only two-thirds of the average. Two major frosts in September set the tone for a challenging yet rewarding season. Spring temperatures were 1 degree above average, while Summer was 2 degrees higher. The combination of warmth, dry conditions, and lower yields resulted in the earliest start and finish to vintage since our winemaking journey began in 2002. These steady ripening conditions ensured the vines remained healthy, producing grapes of outstanding quality and the resultant 2025 wines stand firmly in the upper echelon.

VINEYARD

A selection of Grenache and Shiraz is combined to make a fruit-driven complex rosé. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a genuine rosé wine. Shiraz was harvested on February 7th and the Grenache on February 14th, both varieties displaying crisp acidity and bright perfumed fruit flavours. Following crushing, the numerous lots of juice were in contact with the skins for 2 - 8 hours for subtle colour and flavour extraction. The juice was then slowly fermented at a cool temperature over 10-12 days ensuring maximum retention of aroma and fruitiness. Prior to bottling a small amount of unfermented juice was blended back to add a touch of natural residual sweetness.

TASTING NOTES

The 2025 Rosina shines with a luminous rose gold hue.

Its bouquet is a delightful symphony of fresh strawberries, delicate musk, blooming flower gardens, juicy watermelon, and the exotic allure of Turkish delight.

On the palate, it is vibrant and refreshing, offering a juicy medley of soft yet crisp berry fruits. The wine is round and supple, with a subtle hint of residual grape sweetness that is elegantly balanced by a fine mineral acidity, creating a harmonious and refined profile. Exceptionally drinkable, it finishes with a long, bright flourish, leaving you irresistibly drawn to pour another glass. Perfect for enjoying now!