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2026 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

Vintage 2026 was shaped by contrast, delivering wines of depth, balance and character. A slightly above-average Winter and Spring replenished soil moisture and set up healthy vine growth, before one of the driest, warmest Summers on record drove concentration in the fruit. Perfectly timed rainfall at the end of February refreshed the vines ahead of ripening, while mild, steady conditions through March and April allowed for even development and extended hang time. Yields were down around 25%, but quality is excellent, with perfumed whites and rosé, and deeply coloured, structured reds showing richness, purity and hallmark Kalleske balance.

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 26th and the Grenache on March 12th, 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 2026 Rosina is a lustrous golden-pink in colour.

The aromatics are bright and vivid, led by garden strawberry and fresh floral notes, layered with rosewater, watermelon, lime cordial and a gentle musk perfume.

The palate is light, vibrant and expressive, flowing with juicy red berry fruits. Crunchy natural acidity drives the wine, delivering precision and refreshment, while a subtle note of citrus pith adds texture and depth. A touch of natural residual grape sweetness brings balance without detracting from its energy. Fine mineral elements weave throughout, maintaining purity and line. The finish is long and lively, carried by an abundance of flourishing fruit. A wine to enjoy now in its youthful, vibrant form



This wine is Certified Organic/Biodynamic by Southern Cross Certified

