S.C.PANNELL
WINEMAKER

Arido Grenache Rosé 2026

I often say that Rosé should be the most popular white wine we make in Australia as it goes so well with our way of life. Too many people don't respect Rosé as a style and make it from leftover fruit that wasn't good enough to turn into red wine. We make our Rosé wines from the best quality fruit. Just like cooking, the food you make is only as good as the ingredients you use, and there is nothing better than pairing a cool, crisp rose with freshly caught barbequed squid or garfish.

Why would you drink Rosé from Provence? Reduce your carbon footprint and support Australian wine. Give it a try.



THE VINTAGE

A warm start to the growing season quickly gave way to a cool, wet spring, slowing vine growth. Unsettled weather at flowering led to variable fruit set resulting in loosely packed bunches and small to average crops. The heat returned in the latter part of December and January saw two small heat spikes. Vintage was later than initially expected due to the cold spring weather, but in line with the long term regional average.

After a strong start to harvest, the cool, wet weather returned in April slowing ripening and delaying harvest of later ripening varieties. The low yields combined with extra “hang time” produced fruit with good flavour concentration, natural acidity and varietal character.

WINEMAKING

Variety	88% Grenache Nair, 12% Grenache Gris
Varietal Origin	Spain or Sardinia; An ancient variety with origins that are hotly contested.
Vineyard	Three blocks of trellised vines grown on the sandy soils of our dry grown Little Branch and Koomilya vineyards.
Process	Hand harvested in early March, destemmed and pressed gently without sulphur dioxiode or inert gas to minimise the pick-up of excessive colour or harsh phenolics from skins. Juices were chilled and clarified for 7 days before transferring off solids and blending. Cool fermented for 13 days before lightly sulphuring, stabilising, settling and racking off solids. Bottled unfined and sugar-dry in June, 2026.
Alcohol	13.5%
Ph	3.09
TA	5.8g/L

FOR THE SENSES

AROMAS	Highly perfumed, dried flowers, cranberry, blood orange and pink grapefruit, hints of thyme and sea spray.
PALATE	Fruit driven, fresh, seductive palate with red and pink citrus and a crisp, dry mineral finish.
CELLARING	Don't cellar, enjoy it now.
SERVING	A great way to start a meal. Perfect with a salad nicoise, sushi and sashimi, burrata, grilled seafood, poached salmon and ceviche.