



"The best styles of rosé are dry and textured in such a way that they pair beautifully with food. Our Tarot Rosé nails the brief, with a delicate fragrance of spring blossoms and red-apple acidity — a testament to the pedigree of using Grenache as the variety of choice. A blend of regions, the McLaren Vale component brings subtlety and racy acidity, while the Riverland parcel adds texture and weight, creating a complete wine that fits perfectly with every meal."

~ *Sam Berketa, Head Winemaker*

Name	Vintage
Tarot	2025
Variety	Region
Grenache Rosé	South Australia

Nose

Juicy strawberry and red apple, laced with mineral lift, cherry blossom, and spice.

Palate

A fresh and dry style of rosé that employs a hint of texture to increase the mouthfeel and palate weight. Elegant and moreish, the acidity makes the mouth water and highlights the delicate aromatics.

Pair

Chilli crab pasta or Caprese salad.

Winemaking

Harvested in the early morning. Directly pressed to minimise time on skins. Racked clean to stainless steel. Naturally fermented until dry. Matured on lees for 4 months. No MLF.

Vineyard

McLaren Flat, McLaren Vale — Grenache, unknown clone on own roots. 180–200m elevation with a NW aspect. Reddish clay loam over limestone soil. VSP spur pruned on permanent cordon. Waikerie, Riverland — Grenache, unknown clone on own roots. 50m elevation, no aspect. Red sandy loam over deep limestone. VSP spur pruned.

Alcohol 12.5%	Acidity 6.1g/L
pH 3.06	Cellaring 5 Years