

CLOUD ST

TASTING NOTES

2026 ROSÉ

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

VINTAGE	REGION
2026	Victoria

TASTING NOTE

Delicate pale salmon in colour, with lifted aromas of fresh strawberries, raspberries and subtle florals. The palate is bright and refreshing, bursting with juicy red berry flavours, crisp acidity and a beautifully dry, balanced finish. A vibrant, elegant rosé made for long summer days.

THE GROWING SEASON

The 2026 growing season delivered conditions that encouraged steady ripening and vibrant fruit development. Cool nights helped preserve natural acidity, while sunshine supported flavour concentration and aromatic expression. The result is a fresh, balanced rosé with delicate fruit character and a lively, elegant finish.

WINEMAKING

Harvested in the cool of the night to retain freshness and delicate aromatics. The fruit was gently pressed to achieve a beautiful pale pink hue, before undergoing cool fermentation in stainless steel tanks to preserve vibrant fruit flavours and crisp acidity. Carefully crafted to deliver a fresh, dry and approachable style.

FOOD PAIRING

Delicious on its own, or perfectly paired with fresh seafood, summer salads or a spicy seafood laksa.

VEGAN FRIENDLY