

# ROGERS & RUFUS

## Rosé

GRENACHE OF BAROSSA

'R & R' are grown up vigneron who never quite left their boyhood behind. Their passion for wine is matched only by hapless tales and a love of fishing and surfing. Kick back and enjoy their enthusiasm for delicious savoury Rosé.

VINTAGE 2020



### VINTAGE CONDITIONS

A cool winter with lighter than average rainfall. This mild, dry weather produced grapes with intense flavour concentration. Apart from 31mm of rain at the end of January, summer was full of sunshine and dry weather which was great for ripening the grapes. The resulting Rosé is a wine of beautiful aromatics and vibrant flavours.

### VITICULTURE / WINEMAKING

We selected older Grenache from vineyards of friends, hand-picked bush vines and older re-trellised bush vines, planted across the Barossa Valley on a variety of soil types. We pressed the wine directly into barrels for fermentation with wild yeasts from the vineyard. After fermentation, the wine is matured on lees for four months with weekly bâtonnage to build texture and complexity.

### TASTING COMMENTS

Lovely salmon pink in colour. A very aromatic Rosé showing lavender, rose and tarragon with notes of lemon and white peach. The palate is super refreshing, silky and savoury with flavours of early season strawberries and a tangy grapefruit finish.

Enjoy with seafood, samosas, onion bhajis or guacamole and corn tortillas.

### TECHNICAL INFORMATION

**VINTAGE:** 2020 | **VARIETY:** 100% Grenache | **REGION:** Barossa Valley | **HARVESTED:** 19 - 24 February

**ALC/VOL:** 12.0% | **TOTAL ACID:** 5.42g/l | **PH:** 3.20 | **RESIDUAL SUGAR:** 0.7g/l

**OAK:** Fermented & matured for 6 months in older American, French and Hungarian oak hogsheads

WILD FERMENT | VEGAN WINE | [ROGERSANDRUFUS.COM](http://ROGERSANDRUFUS.COM)



BY APPOINTMENT TO  
THE ROYAL SOCIETY  
OF ROSÉ