



2019

R O S É

Grenache of Barossa

'R & R' ARE GROWN UP VIGNERONS 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 CONDITIONS

A cool winter with lighter than average rainfall. This mild, dry weather produced grapes with intense flavour concentration. The summer was full of sunshine and dry weather which was great for ripening the grapes. The resulting rosé is a wine of vibrancy and drinkability that can be enjoyed all year round.

WINEMAKING/VITICULTURE

The grapes are sourced from bush vines planted in the northern Barossa Valley. Grapes are harvested into small bins, then crushed and held in the press for one to two hours to extract colour and flavour. The wine is fermented with wild yeasts from the vineyard, with half of the grapes pressed directly to barrel and the remainder to stainless steel tanks. After fermentation the wine is matured on lees for one month with weekly bâttontage to build texture and complexity.

TASTING COMMENTS

Pink coral in colour. Aromas of seaspray, iced tea and cherry blossom, followed by strawberry and pomegranate as the wine opens up. The palate is briny and textural with cherry and pomegranate flavours. Enjoy with seafood or guacamole and corn tortillas.

TECHNICAL INFORMATION

VINTAGE: 2019 | VARIETY: 100% GRENACHE | REGION: BAROSSA VALLEY

OAK: FERMENTED & MATURED FOR 2 MONTHS IN OLDER AMERICAN, FRENCH & HUNGARIAN OAK HOGSHEADS (70% OF BLEND).

HARVESTED: FEBRUARY & MARCH 2019 | ALC/VOL: 12.0% | TOTAL ACID: 5.2g/L

pH: 3.15 | RESIDUAL SUGAR: 0.3g/L | SUITABLE FOR VEGANS AND VEGETARIANS



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