



2018

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

With good winter soil moisture, the vines grew well through a warm spring and dry summer, developing ripe and intense flavours. Good acid retention in the fruit has given rise to freshness and delicacy in this rosé.

WINEMAKING/VITICULTURE

The Grenache vineyards that produced this rosé are bush vines planted on fertile soils in the northern plain of the Barossa Valley. Grapes are harvested into small bins, crushed and held in the press for one to two hours to develop colour and flavour. The wine is fermented using wild yeasts from the vineyard with half of the grapes pressed directly to barrel and the remainder to stainless steel tanks. Post fermentation the wine undergoes lees stirring to build palate weight before blending.

TASTING COMMENTS

The 2018 vintage opens with enticing aromas of wild strawberry, white pepper and lavender. Backed up by fresh pomegranate, white peach skin and citrus peel. The palate is delighted with a crunchy pomegranate burst of flavour, silky creaminess and umami from maturing on lees in barrel, with lingering white strawberry and length from bright acidity. Enjoy with Baccalà (salt-cod paste) on grilled ciabatta or a rocket, pear and red onion salad.

TECHNICAL INFORMATION

VINTAGE: 2018 | VARIETY: 100% GRENACHE | REGION: BAROSSA VALLEY

OAK: FERMENTED & MATURED FOR 3 MONTHS IN OLDER AMERICAN, FRENCH & HUNGARIAN OAK HOGSHEADS (55% OF BLEND).

HARVESTED: FEBRUARY & MARCH 2018 | ALC/VOL: 11.5% | TOTAL ACID: 4.7g/L

pH: 3.28 | RESIDUAL SUGAR: 1.1g/L | SUITABLE FOR VEGANS AND VEGETARIANS

