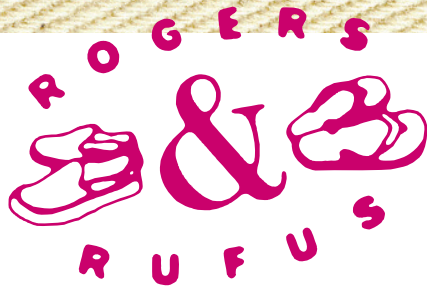


'R&R' ARE GROWN-UP
VIGNERONS WHO NEVER
QUITE LEFT THEIR BOYHOOD
BEHIND. THEIR PASSION FOR
WINE IS MATCHED ONLY BY
HAPLESS TALES AND LOVE
OF FISHING AND SURFING.
ROCK BACK AND ENJOY THEIR
ENTHUSIASM FOR DELICIOUS
SAVOURY ROSE. LOVING
LIFE AND THE DREAM OF
CATCHING THE NEXT BIG ONE!



2014
ROSÉ
Grenache of Barossa

VINTAGE CONDITIONS

The season began with above average temperatures that, coupled with a very windy spring during flowering, led to light crop levels. The warm and dry January and February was suddenly halted by 100mm of rain in 24 hours that fell on Valentine's Day. The rain was followed by moderate temperatures resulting in a long ripening period delivering beautifully balanced fruit with strong varietal flavours.

WINEMAKING/VITICULTURE

The Grenache vineyards that produced this Rosé are either bush vines or bush vines converted to a single wire trellis. The grapes are harvested and transported to the winery in small bins and held in the press for one to four hours to develop colour and flavour. After pressing, grapes are transferred to barrels for natural fermentation using the naturally occurring yeast. At completion of fermentation, the wines are topped and left to mature on their lees for six months before blending.

TASTING COMMENTS

Pale coral in colour with a seductive aroma of alpine strawberries, vanilla and cream, with splashes of rose petal and pomegranate. This wine has a supple texture, with sweet pink grapefruit flavours and a fresh finish that leaves you wanting more.

TECHNICAL INFORMATION

VINTAGE: 2014 | VARIETY: 100% GRENACHE | REGION: BAROSSA VALLEY

OAK: FERMENTED & MATURED FOR 6 MONTHS IN OLDER
FRENCH & HUNGARIAN OAK HOGSHEADS (50% OF THE BLEND).

HARVESTED: FEBRUARY & MARCH 2014 | ALC/VOL: 11.0% | TOTAL ACID: 5.1g/L

pH: 3.16 | RESIDUAL SUGAR: 0.8g/L | SUITABLE FOR VEGANS AND VEGETARIANS



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