

'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!



2015  
**R O S É**  
*Grenache of Barossa*

### VINTAGE CONDITIONS

A wet winter led into a dry spring resulting in smaller berries, bunches and crop level. The reduced berry and crop size has produced grapes of great aromatics and flavour. It was a long and mild summer with very few heat spikes and wonderfully cool nights that helped to retain the acidity and pristine fruit flavours of Grenache.

### WINEMAKING/MITICULTURE

The Grenache that produced this Rosé is either sourced from bush vines or bush vines converted to a single wire trellis. The grapes are harvested and transported 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 two months before blending.

### TASTING COMMENTS

Bright salmon in colour. A highly aromatic wine that opens with strawberries and cream, cherry blossom, talcum powder and a hint of pear skin. This wine has flavours of raspberry iced tea, red apple and pomegranate. A supple and briny texture with a blood orange finish leaves you looking for the next sip.

### TECHNICAL INFORMATION

VINTAGE: 2015 | VARIETY: 100% GRENACHE | REGION: BAROSSA VALLEY

OAK: FERMENTED & MATURED FOR 2 MONTHS IN OLDER  
FRENCH & HUNGARIAN OAK HOGSHEADS.

HARVESTED: 10TH TO 17TH FEBRUARY 2015 | ALC/VOL: 12.0% | TOTAL ACID: 5.3g/L

pH: 3.34 | RESIDUAL SUGAR: 0.6g/L | SUITABLE FOR VEGANS AND VEGETARIANS



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