

'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.
KICK BACK AND ENJOY THEIR
ENTHUSIASM FOR DELICIOUS
SAVOURY ROSÉ, LOVING
LIFE AND THE DREAM OF
CATCHING THE NEXT BIG ONE!



2016
ROSÉ
Grenache of Barossa

VINTAGE CONDITIONS

A warm and dry spring started the growing season off early, and continued into summer through till the end of January, when an inch of rain fell. The rain was welcomed and gave the vines the drink they needed to finish ripening the grapes. The warm days during summer and autumn were mediated by very cool nights, leading to great acid retention and pristine fruit flavours being exhibited in the Grenache Rosé.

WINEMAKING/VITICULTURE

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 two hours to develop colour and flavour. Half of the grapes are pressed directly to barrel for natural fermentation, using the indigenous yeast population. No further adjustments to the juice are made, and at completion of fermentation, the wines are topped and left to mature on their lees for a month before blending.

TASTING COMMENTS

Pale coral in colour with argyle pink hues, there are aromas of fresh quince, raspberry and white chocolate, grapefruit blossom and sea spray. A savoury yet moreish palate, full of Alpine strawberries, preserved lemons and grapefruit pith. Enjoy with chargrilled squid and salsa verde.

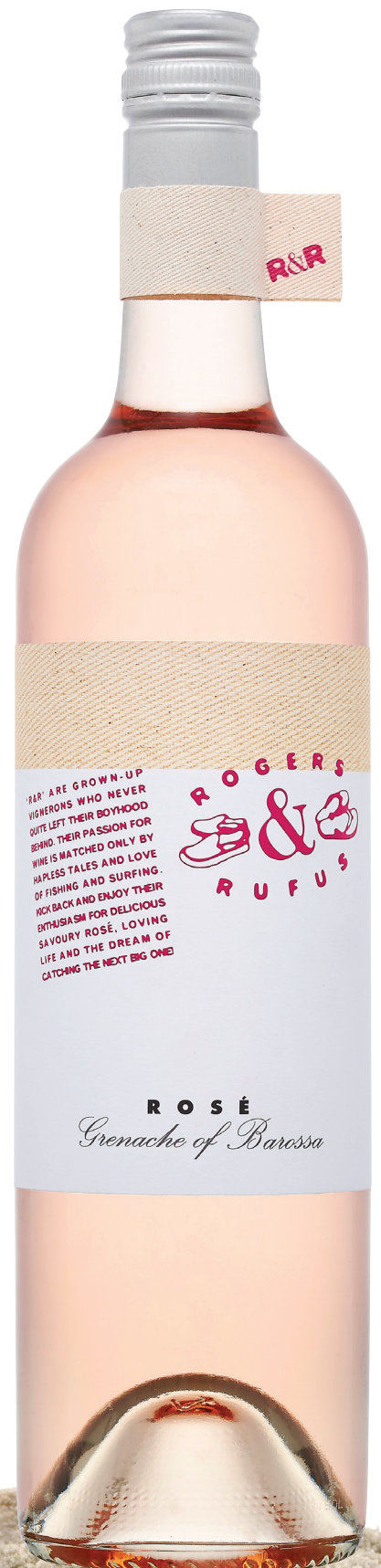
TECHNICAL INFORMATION

VINTAGE: 2016 | VARIETY: 100% GRENACHE | REGION: BAROSSA VALLEY

OAK: FERMENTED & MATURED FOR 1 MONTH IN OLDER
AMERICAN, FRENCH & HUNGARIAN OAK HOGSHEADS.

HARVESTED: FEBRUARY 2016 | ALC/VOL: 11.5% | TOTAL ACID: 5g/L

pH: 3.2 | RESIDUAL SUGAR: 0.3g/L | SUITABLE FOR VEGANS AND VEGETARIANS



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