

'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!



2017
ROSÉ
Grenache of Barossa

VINTAGE CONDITIONS

Winter and spring provided plenty of rainfall and good subsoil moisture for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long and even ripening period. These ideal conditions for grape growing allowed us to make optimal picking decisions. The warm and dry days, with cool nights during late summer and autumn, lead to immaculate fruit for the 2017 Rogers & Rufus 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. Pomegranate, strawberry compote and rhubarb aromas are supported by hints of tarragon and thyme. The palate is a lovely balance between red fruits and a savoury briny texture with oyster shell and pink grapefruit acidity. Enjoy with white anchovies on grilled ciabatta or warm olives with thyme, chilli and orange zest.

TECHNICAL INFORMATION

VINTAGE: 2017 | VARIETY: 100% GRENACHE | REGION: BAROSSA VALLEY

OAK: FERMENTED & MATURED FOR 3 MONTHS IN OLDER
AMERICAN, FRENCH & HUNGARIAN OAK HOGSHEADS (60% OF BLEND).

HARVESTED: MARCH 2017 | ALC/VOL: 12.0% | TOTAL ACID: 4.9g/L

pH: 3.27 | RESIDUAL SUGAR: 0.7g/L | SUITABLE FOR VEGANS AND VEGETARIANS



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