

FRUIT FOR THIS UNIQUELY UN-AUSTRALIAN ROSE IS SOURCED FROM FOUR SELECT GRENACHE BLOCKS IN THE BAROSSA VALLEY, CHOSEN FOR THEIR SANDY SOILS AND ALL OF WHICH ARE EITHER BUSH VINES, OR BUSH VINES CONVERTED TO A SINGLE WIRE TRELLIS. HANDPICKED DURING THE SECOND AND THIRD WEEKS OF MARCH, THE FRUIT WAS HELD IN THE PRESS FOR THREE HOURS POST CRUSHING TO DEVELOP COLOUR AND FLAVOUR. THE GRAPES WERE PRESSED DIRECTLY INTO BARRELS AND FERMENTATION ALLOWED TO PROCEED USING THE INDIGENOUS YEAST POPULATION. THE WINE WAS THEN LEFT TO MATURE ON LEES FOR TWO MONTHS IN OLDER FRENCH OAK HOGSHEADS BEFORE BLENDING AND BOTTLING. **THE RESULT IS A SERIOUS, GROUND BREAKING AUSSIE ROSE.**

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



2009  
**ROSÉ**  
*Grenache of Barossa*



Cherry blossom pink in colour with a delicate nose of cherry, almonds and lavender, hints of pomegranate, cold tea and provincial herbs peep through.

Dry in style, the palate is light, delicate and savoury. The low natural acidity of the Grenache variety gives a mineral quality to the wine, with a slightly salty tang to the dry, lingering finish.

Vegan and Vegetarian friendly, this wine is perfect company for a lazy afternoon with mates.

**TECHNICAL INFORMATION**

V I N T A G E : 2 0 0 9

R E G I O N : B A R O S S A

H A R V E S T E D : M a r c h 0 9

A L C / V O L : 1 2 . 5 %

TOTAL ACID: 4.8g/L    pH: 3.16