

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 OLD BUSH VINES, OR BUSH VINES CONVERTED TO A SINGLE WIRE TRELLIS. HANDPICKED DURING THE THIRD AND FOURTH WEEK OF FEBRUARY THE FRUIT WAS HELD IN THE PRESS FOR THREE HOURS TO DEVELOP COLOUR AND FLAVOUR. THE GRAPES WERE PRESSED DIRECTLY INTO BARRELS AND FERMENTATION ALLOWED TO PROCEED USING INDIGENOUS YEASTS. THE WINE WAS THEN LEFT TO MATURE ON LEES FOR TWO MONTHS IN OLDER FRENCH BARRIQUES BEFORE BLENDING AND BOTTLING. **THE RESULT IS A SERIOUS, GROUND BREAKING AUSSIE ROSE.**



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2010

ROSÉ

Grenache of Barossa



Cherry blossom pink and appealing apricot in colour with a delicate yet complex nose of cherry, rhubarb compote and red apple skins with hints of oatmeal and lavender peeping through.

Fruit is hand picked into press, soaked on skins, lightly pressed and free run drained off to tank. Natural slow indigenous fermentation and racking into old barrels produces texture and length.

Deliberately dry and delicate in structure, the palate offers fresh strawberries and pomegranate tang, sea spray and wet stones. A wine of the finest texture, finishing bone dry with lingering savoury notes.

White bait with garlic aioli is the perfect dish to partner this wine and you can enjoy it either wearing thongs or not!

TECHNICAL INFORMATION

VINTAGE: 2010

REGION: BAROSSA VALLEY

HARVESTED: February 2010

ALC/VOL: 12.5%

TOTAL ACID: 4.7g/L pH: 3.40

SUITABLE FOR VEGANS AND VEGETARIANS



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