

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



2012  
**R O S É**  
*Grenache of Barossa*

Hey Rufus, here's what our winemaker Sam Wigan has to say about our 2012 vintage of our 100% Grenache Barossa Valley Rosé

I totally agree Roger.

The weather through January until March was mild and even, allowing the grapes to ripen in ideal conditions producing fruit with outstanding depth of flavour.

The grapes are hand picked from old vine Grenache vineyards which are either bush vines or bush vines converted to single wire trellis. The grapes are then pressed directly to barrels and held in the press for four hours to develop flavour and colour.

I thought as much Rufus.

These old Grenache vines were originally planted on the northern plain of the Barossa Valley when it was not common practice to irrigate vines, hence they were planted where the grape farmers knew they would thrive.

Well blow me down, Roger.

On the nose are delicate aromas of wild lavender, white raspberry, pomegranate and sea spray wrapped up in a bright cherry blossom colour. The palate is a textural experience, silky and briny with notes of pomegranate and crushed strawberries. This dry, savoury Rosé is perfect with Dukkah coated prawns with a preserved lemon and natural yogurt dip.

Well that sounds pretty good to me Rufus. Feel like a glass?

Yep!



**TECHNICAL INFORMATION**

VINTAGE: 2012 | VARIETY: 100% GRENACHE | REGION: BAROSSA VALLEY

OAK: FERMENTED & MATURED FOR 4½ MONTHS IN OLDER FRENCH & HUNGARIAN HOGSHEADS. (46% OF BLEND).

HARVESTED: 27 FEBRUARY - 7 MARCH 2012 | ALC/VOL: 12.5% | TOTAL ACID: 4.8g/L

pH: 3.30 | RESIDUAL SUGAR: 0.2g/L | SUITABLE FOR VEGANS AND VEGETARIANS

