

ROGERS & RUFUS

Rosé

GRENACHE OF BAROSSA

'R & R' are grown up vigneron who never quite left their boyhood behind. Their passion for wine is matched only by hapless tales and a love of fishing and surfing. Kick back and enjoy their enthusiasm for delicious savoury Rosé.

VINTAGE 2023



VINTAGE CONDITIONS

Strong rains replenished groundwater allowing the vines to happily start their growing season. The cool, wet weather meant the vines were in no hurry to grow, with budburst about 3 weeks later than average. As the mild conditions continued, a lower fruit set than normal occurred due to wet and windy weather just as the vines flowered. After set, the vines ripened their small crop in perfect, mild conditions, and the resulting grapes had pristine flavours with beautiful natural acidity.

VITICULTURE/ WINEMAKING

The grapes are sourced from bush vines planted in the northern Barossa Valley. Grapes are harvested into small bins, then crushed and held in the press for one to two hours to extract colour and flavour. The grapes are pressed directly to barrel and fermented with wild yeasts from the vineyard. After fermentation the wine is matured on lees for six months with fortnightly bâtonnage to build texture and complexity.

TASTING COMMENTS

The wine has a lovely coral pink colour. The aromas of fresh raspberry, strawberry sorbet, sea spray and pink peppercorn leap from the glass. The palate is bright, silky and zesty with watermelon and pink grapefruit flavours with a moreish mineral finish.

Enjoy on a warm summer day with fresh seafood or a tomato and basil bruschetta drizzled with extra virgin olive oil.

TECHNICAL INFORMATION

VINTAGE: 2023 | **VARIETY:** 100% Grenache | **REGION:** Barossa Valley | **HARVESTED:** March 2023

ALC/VOL: 11.5% | **TOTAL ACIDITY:** 4.86g/l | **PH:** 3.33 | **RESIDUAL SUGAR:** 1.1g/l | **VEGAN WINE**

OAK: Fermented & matured for 6 months in older Hungarian & French oak hogsheads | **SWA CERTIFIED**

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BY APPOINTMENT TO
THE ROYAL SOCIETY
OF ROSÉ