

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 2024



VINTAGE CONDITIONS

A dry start to the growing season meant that the vines grew quickly and early. The vines appreciated some rain in late spring and early autumn. This enabled them to set average crops and ripen them quickly as summer continued to be dry and balmy. Cool nights kept the aromatics and natural acidity in the grapes, providing us with perfectly balanced berries.

VITICULTURE/ WINEMAKING

The grapes are sourced from Grenache vines and bush vines planted across the 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 was matured on lees for five months with fortnightly bâtonnage to build texture and complexity.

TASTING COMMENTS

The wine is a lovely coral pink in colour. Abundant aromas of peach blossom, rose petal, strawberries and cream with a touch of tarragon. The palate is bright, silky and textured with flavours of early season strawberries and white peach that leads to a moreish finish.

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

TECHNICAL INFORMATION

VINTAGE: 2024 | VARIETY: 100% Grenache | REGION: Barossa Valley | HARVESTED: February & March 2024

ALC/VOL: 11.5% | TOTAL ACIDITY: 5.56g/l | PH: 3.20 | RESIDUAL SUGAR: 1.2g/l | VEGAN WINE

OAK: Fermented & matured for 3 months in older Hungarian & French oak hogsheads (60% of blend) | SWA CERTIFIED

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THE ROYAL SOCIETY
OF ROSÉ