

ROGERS & RUFUS

Rosé

GRENACHE OF BAROSSA

'R & R' are grown up vigneronns 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 2025



VINTAGE CONDITIONS

Winter rainfalls were below average. Spring brought some rain, cool spells, warmth, wind and frost. Warm and dry conditions through summer and autumn provided an ideal environment for even ripening, resulting in fruit with vibrant acidity and concentrated flavour. Harvest began earlier than usual on February 6.

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 four months with weekly bâtonnage to build texture and complexity.

TASTING COMMENTS

Vibrant pink in colour. A very aromatic rosé showing blood orange, sweet spice, biscuit pastry, 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: 2025 | **VARIETY:** 100% Grenache | **REGION:** Barossa Valley | **HARVESTED:** 6 - 14 February 2025

ALC/VOL: 11.5% | **TOTAL ACIDITY:** 5.12g/l | **PH:** 3.14 | **RESIDUAL SUGAR:** 0.3g/l | **VEGAN WINE**

OAK: Fermented & matured for 4 months in older French oak hogsheads (56% of blend) | **SWA CERTIFIED**

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BY APPOINTMENT TO
THE ROYAL SOCIETY
OF ROSÉ