

# Rogers and Rufus Rose 2021



## Region

The Barossa Valley is the historic heartland of South Australia's wine production. Many of the original settlers were German immigrants escaping religious persecution. Located only 40km north of Adelaide, the warm climate brings hot sunny summers and cooler nights with low rainfall which is ideal conditions for healthy fruit production. The Barossa is blessed with exceptionally good and old Grenache and Shiraz vines that did not suffer phylloxera due to the sandy soils, producing lower yields of exceptional quality.

## Producer

R&R - a grown up vigneron and a wine merchant, both of whom never quite left their boyhoods behind. Their passion for wine is matched only by their other great loves - fishing and surfing. Forever dreaming of catching the 'big one', this Anglo Aussie pair have teamed up to produce a delicious savoury Barossa Rose to accompany them on their R&R adventures. Proving that you can do what you love and love what you do!

## Tasting Notes

Pale coral pink in colour. A fresh, lively, and juicy rosé made with Grenache grapes for those lovely red fruit notes of strawberry and raspberry. Reminiscent of a summer's day with lovely fresh fruit flavours such as alpine strawberries, peaches, cherry blossom, and sea spray combined with a pebbly mineral note. A short time in American Oak gives this wine it's full body and silky texture yet still delightfully fresh.

## Food

Enjoy with beer battered King George whiting and hand-cut chips or red pepper, cucumber and fried tofu sushi rolls.

### Technical Information

Country	Australia	Dry/Sweet Style	Dry
Region	Barossa Valley	Alcohol Content	11.5%
Grape(s)	Grenache (100%)	Closure Style	Screw cap
Type	Rose	Organic/Biodynamic	No
Style	Fruity	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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