

RedHeads

Studio Bar

Grenache Rosé • Barossa Valley • 2023

Our Studio Bar range is our small parcels of fruit that we sniff out that show great potential then lead to absolute gems in the winery, but we may not have the luck to land them again.

Our label was inspired by the bar in the original RedHeads Studio which was adorned by posters and stickers the team had whacked on there. While the bar and labels looked jumbled together without thought, the wine in the bottle was laboured over and meticulously hand-crafted to create a unique and individual wine with varietal flavours.



Grape Variety: Grenache

Region: Barossa Valley

The Story: At harvest the Grenache grapes were so aromatic that they leant themselves perfectly to making rosé. We couldn't resist. Think fresh strawberries, crisp apples, and hints of grapefruit.

Winemaking: The Grenache grapes were handpicked and pressed after 12 hours of contact with skins to give a lovely blush colour. The juice was then cold settled to separate solids and fermented in stainless steel tanks.

Tasting Notes: A beautiful blush colour this rosé is bursting with strawberries and cream with subtle watermelon, musk, and lemonade notes. Delicious!

Food Match: A plate of cold meats or smoked salmon. How about a bagel with cream cheese and smoked salmon for lunch!

Ageing: Enjoy while young!

Alc. Vol: 13%