



THE FOUNDRY

Rousanne 2010

Viticulture:

Rousanne is one of the high quality white grapes of the Rhone valley and plays a key role in Châteauneuf-du-Pape, Hermitage Blanc and Côte du Rhône Blanc. Rousanne adds aromatics, elegance and acidity as well as bottle age potential and development to Rhone blends. It is suited to warm growing areas, preserving varietal expression and acidity, even in hot conditions. In youth it will show more floral, herbal and fruit notes, such as pear, becoming nuttier with age.

Vinification:

The Foundry Rousanne vineyards, grown on the farm Fijndraai in Stellenbosch, on partially decomposed granite soils with low production per hectare, produces very small berries and quite tight bunches.

The wine has been barrel fermented in seasoned, tight grain Allier oak from central France and matured sur lie for 6 months.

Tasting Notes:

The Foundry Rousanne has a very distinct stone fruit and pebbly bouquet with hints of peach, pear and herbs. It is intense and linear on the palate with citrus and tropical fruit and balanced by a pronounced minerality and fresh acidity. The wine has a complex flavour profile underscored by finely woven texture and long finish.

Alc 13 %

RS 4.9 g/l

TA 7 g/l

pH 3.15

For more information please contact:

Rachel Erasmus – 082 972 1360 / info@thefoundry.co.za / www.thefoundry.co.za