



THE FOUNDRY

WINE COLLECTION



THE FOUNDRY Roussanne 2016

VITICULTURE

Sourced from one of the few Roussanne vineyards in South Africa, this 1 hectare planting in Stellenbosch is on well-weathered Helderberg Granite soils. Trellised and spur pruned, this vineyard produced 5.5 tons per hectare in 2016.

VINIFICATION

Hand harvested, chilled overnight and whole bunch pressed to avoid phenolics typical of this variety.

Juice with a high solids content fermented in seasoned 300 liter Allier hogsheads with partial malo-lactic fermentation. Maturation and batonnage sur-lie for 8 months before bottling.

TASTING NOTES

The Foundry Roussanne 2016 has distinctive and intense aromas of wild flowers, oatmeal and lemon-cream. The palate is lively and intense with quince and yellow apple flavours, hints of spice and linear acidity. Typical varietal texture rounds out the palate before persistent length and clean finish.

Alcohol : 13.5 %vol
Total Acidity : 6.4 g/l
pH : 3.24
RS : 2.9 g/l

