THE FOUNDRY

THE FOUNDRY ROUSSANNE 2021



VITICULTURE

Sourced from one of the few Roussanne vineyards in South Africa, this is planted in the Voor Paardeberg on well-weathered Perdeberg decomposed Granite soils. Trellised and spur pruned, this vineyard produced 3.5 tons per hectare in 2021.

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-litre Allier hogsheads and about 25% fermented in terracotta clay amphora, with partial malolactic fermentation. Maturation and batonnage sur-lie for 8 months before bottling.

TASTING NOTES

The Foundry Roussanne 2021 shows vivid fruit concentration and intensity from this cooler vintage. The wine shows intense white pear, floral and lifted mineral and savoury aromas. The palate displays bright, fresh acidity on entry, followed by white peach, lemon curd and bread dough and a very fine crystalline minerality and rounded fleshiness. Typical varietal texture rounds out the palate before persistent length and clean finish.

Alcohol by vol	13.4 vol %
Total acid	5.4 g/l
pH	3.35
RS	3.2 g/l

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