



THE FOUNDRY

ROUSSANNE 2024

VITICULTURE

Sourced from our own Roussanne vineyard in the Voor Paardeberg this is planted on well-weathered Perdeberg decomposed Granite soils. Trellised and spur pruned, this vineyard produced 5.3 tons per hectare in 2024.

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 and Compiègne hogsheads and about 50% fermented in terracotta clay amphora, with partial malo-lactic fermentation. Maturation and batonnage sur-lie for 11 months before bottling.

TASTING NOTES

The Foundry Roussanne 2024 shows vivid fruit concentration and intensity on the nose. 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	13.14 vol %
Total acid	5.1 g/l
pH	3.39
RS	2.0 g/l