



THE FOUNDRY

Roussanne 2012

Viticulture:

Sourced from one of the few Roussanne vineyards in South Africa, this 1 hectare planting in Stellenbosch is on well-weathered Helderburg Granite soils. Trellised and spur pruned, this young vineyard produced 5.3 tons per hectare in 2012.

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 6 months before bottling.

Tasting Notes:

The Foundry Roussanne 2012 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	13.58 vol %
Total Acid	6.3g/l
pH	3.15
RS	2.3g/l

For more information please contact:

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