



THE INTRODUCTION ROUSSANNE 2019

WINE OF ORIGIN
COASTAL REGION

MMW
MILES MOSSOP
WINES

WINEMAKING NOTE: The grapes originate from a single vineyard situated on the Helderberg mountain in the Stellenbosch region.

Hand-picked grapes are delivered to the cellar and placed in a cold room overnight. The cold grapes are whole bunch pressed to tank and settled overnight before being taken to older 400L barrels the following day for fermentation and maturation.

The fermentation commenced with natural yeasts and took approximately three weeks to complete. The wine spent nine months in used 400L barrels on the gross lees with regular lees stirring.

No malolactic fermentation took place and the wine was bottled in November 2019.

TASTING NOTES:

The wine has a stunning pale straw colour. The aromas are that of white and yellow stone fruits, with underlying citrus zest and hints of jasmine.

The wine is fresh and vibrant as it enters the mouth with a rounded almost creamy mid-palate with a stunning pithy grip on the finish which leads to an almost saline aftertaste, leaving one wanting a second sip.

FOOD PAIRING: This wine is enjoyed just on its own or paired with poultry and fish dishes.

MATURATION: This wine is for early drinking but it will age well for 3 to 5 years.

PRODUCTION: 1800 bottles

TECHNICAL ANALYSIS:

- PH: 3.32
- TA: 5.8 g/l
- RS: 1.8 g/l
- Alc: 13.5% by vol.

AWARDS

- New Release – Not yet rated

All stories have a beginning...
This range of wines is an Introduction to our story and our wines.

