



THE FOUNDRY



THE FOUNDRY Roussanne 2018

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 3.5 tons per hectare in 2018.

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 2018 shows vivid fruit concentration and intensity possibly on account of the dry growing season. 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 : 13.52 %vol

Total Acidity : 6.3 g/l

pH : 3.28

RS : 2.2 g/l

