



Ken Forrester Roussanne 2016

main variety Roussanne

vintage 2016

analysis alc: 14.0 | ph: 3.36 | rs: 1.8 | ta: 5.4

type White

producer Ken Forrester Wines

style Dry

winemaker Ken Forrester

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

Elegant, rich restrained, hints of lime blossom, soft on the palate with a gentle structure, this classic Rhone grape thrives in the Mediterranean climate here at The Cape of Good Hope.

Only Available Directly from the Farm: Limited Quantities in Stock.

ageing potential

This wine whilst perfectly accessible in youth will reward good cellaring and keeping for up to 10 years.

blend information

100% Roussanne

food suggestions

A classic wine; perfect with smoked fish or chicken, anchovies on the grill or even a tangy Caesar salad.

in the vineyard

Region: Stellenbosch

Soil: Sandy loam

Locality: West

about the harvest

Hand selected - primarily from low yielding, old bush vines (planted in 1974). Harvested at full maturity.

Yield: 5 tons per hectare

in the cellar

Maturation on the lees - total of 12 months in the barrel.