

CELLAR
 EXCLUSIVES



ROUSSANNE 2020

TASTING NOTES

Elegant wine with complexity, richness with fresh acidity. Floral hints on the nose, can be enjoyed when young, but also has an ageing ability for 10 years +.

FOOD SUGGESTIONS

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

ACCOLADES:

Roussanne 2019

Platter's 2021 – 4½ stars
 Bacchus – 90 points

Roussanne 2018

Tim Atkin – 92 points
 Platter's 2021 – 5 stars (95 points)

Roussanne 2016

Platter's 2020 – 4½ stars (91 points)

GRAPE VARIETIES

100% Roussanne

VINEYARD

Region: Stellenbosch

Soil: Decomposed Granite

Locality: North-South

HARVEST

Hand selected from vines planted in 2007.
 Hand harvested at 22.5° balling.

Yield: 8 tons per hectare

IN THE CELLAR

Natural/wild yeast fermentation in old 400L French oak barrels and about 10% is new oak, thereafter maturation in barrel on the fine lees for 10 months.

ANALYSIS

Alc 14.0	TA 5.6	RS 4.2	pH 3.59
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