

CELLAR  
EXCLUSIVES



# ROUSSANNE 2019

## 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 2016

Platter's 2020 4½ stars – 91 points

### Roussanne 2015

Platter's 2018 - 4½ stars

### Roussanne 2013

Platter's 2017 - 4½ stars

## 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 12 months.

## ANALYSIS

Alc 13.5	TA 5.5	RS 1.9	pH 3.43
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