



SMALL BATCH COLLECTION NO.17 ROUSSANNE 2017

The Small Batch Collection wines are made in miniscule quantities and allow us to explore various winemaking techniques, grape varietals and vineyards. Sometimes it's about pushing the winemaking boundaries a bit (the revolutionary process) and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard.

Roussanne is quite rare in the Cape and this is a particularly small bottling.....264 bottles.



VINEYARDS

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. Grapes were sourced from a 17 year old, organically farmed vineyard.



VINIFICATION

A small amount of Sulphur dioxide was added to the wine prior to bottling. Grapes were hand-picked and then whole-bunch pressed. Fermentation took place in a single old barrel. Bottled after 11 months maturation on the lees. A small amount of Sulphur dioxide was added to the wine prior to bottling.



VARIETIES

Roussanne

100%



WINE ANALYSIS

Alc:	12.50%
RS:	2.6 g/l
TA:	4.7 g/l
pH:	3.44



TASTING NOTES

Aromas of quince and blossoms. The palate is juicy and fresh, and has typical Roussanne texture.