



SWARTLAND WINERY LIMITED RELEASE ROUSSANNE

Made from single vineyard vines growing in decomposed granite rock soils.

PRODUCT INFORMATION

VINTAGE	2018
VARIETALS	100% Roussanne
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in a stainless steel tank at 12.5°C and lasted 10 – 14 days. 20% was barrel fermented in older oak and left on the lees to age for 6 months in 225 French oak barrels.

WINEMAKER'S NOTE

Aromas of fresh flowers, pears and underlying notes of honey on the nose. The palate is rich and creamy with a roasted nutty taste and spicy lingering taste.

TECHNICAL ANALYSIS

Alc. 12.5% | RS 2.9 g/L | TA 5.0 g/L | pH 3.46

FOOD SUGGESTIONS

Pairs well with pate, roast chicken, pork, veal, cream sauces, spicy flavours, Asian cuisine and with a vast array of different soft and hard cheeses.

CELLARING POTENTIAL

Ready for your enjoyment.

SERVING TEMPERATURE 11 - 13°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390100944	UNIT SIZE	750ML
CASE BARCODE	6002390100951	BOTTLES PER CASE	6