



The Black pack, Roussanne 2014- W.O. Paarl

Tasting notes

Full bodied with citrus, praline, white peach and creamy aromas. The wine has great texture and a long finish with fresh acid keeping it vivacious and vibrant

The Vineyard

Roussanne is grown by Willy Mostard on the south eastern side of the Perdeberg. The wines are planted on decomposed granite soils.

Winemaking

The wine was fermented with wild yeast a selection of mostly 500 litres barrels, roughly a third each new, second and third fill. Malolactic fermentation was not encouraged. After 10 months in wood, the wine was bottled. Only 5500 bottles were produced

Ageing potential

This wine may bottle age very well and could reward you with 5 or more years of cellaring.

Wine Analysis

Alcohol 13.36%

Residual Sugar 3.4g/l

Total Acid 6.4g/l

Ph. 3.25

Food pairing.

The wine has lovely texture and some complexity. Serve with smoked snoek pate with apricot relish, or with a salad or roasted red pepper, Dalewood Huguenot Cheese and rocket with anchovy vinaigrette, or lovely ravioli filled with salmon served with salsa Verde. Roast duck with Honey, lavender and thyme would be seriously delicious with the wine.

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