



olifantsberg

Roussanne 2020



A wine that captures the imagination and embodies our belief that this special place can produce wines with a very individual expression of this beautiful variety.

Vineyard

Our Roussanne is grown as high density (7500/ha) echalas as well as trellised vines on clay-shale rich soils with a high component of quartz rock. Our four vineyards are planted on elevations stretching from 300 to 480m above sea level across the slope of the Olifantsberg. Our soil elevates the complexity of this wine.

Winemaking

We pick at different ripeness levels to get the full array of flavour profiles that Roussanne can give. The grapes are whole bunch pressed for gentle extraction. Juice is settled over night in stainless steel tanks. During racking enough fine lees is added to the clear juice to ensure enough texture in the finished wine. Natural fermentation further enhances the complexity. A combination of 300- and 500-liter barrels are used with no new oak.

Tasting Note

Soft white floral top notes followed by an aromatic mix of coriander, ginger and leesy complexity. Beautifully balanced acidity in combination with the oily structure.

Accolades

94 points - Tim Atkin 2021
4.5 stars - Platter's South African Wine Guide
2022

Analysis

Alcohol: 13.5%
RS: 2.1g/l
TA: 5.8g/l
pH: 3.47



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