

Bovlei Mad Hatters Roussanne / Grenache Blanc 2010

The scene is set for a meeting of two white grape varieties, each with its own personality and appeal. The floral sensuality of Roussanne is harnessed in the bracing grip of Grenache Blanc. The result is a complete white wine with an intensely aromatic flavour leading to wild flowers and a collecting of freshly gathered herbs.

Fish basted in brown sugar, Tempura avocado

variety : Roussanne | 50% Roussanne, 50% Grenache Blanc

winery : Bovlei Cellar (Wellington Wines)

winemaker : Jacques Theron / Frank Meaker

wine of origin : Wellington

analysis : alc : 13.74 % vol rs : 18.2 g/l pH : 3.18 ta : 6.0 g/l

type : White **style** : Dry **taste** : Fruity **wooded**

pack : Bottle **closure** : Screwcap

ageing : Drink now

in the cellar : The grapes come from the Paarl area. They were crushed and chilled to maximize skin contact and to extract flavour, no pressed juice was added. The two varieties were fermented between 12° C and 15° C. They were blended later and the acid adjusted and stabilised

