

Ken Forrester Roussanne 2011

Elegant, rich restrained, hints of lime blossom, soft on the palate with a gentle structure, this classic Rhone grape thrives in the Mediterranean climate here at The Cape of Good Hope.

A classic wine; perfect with smoked fish or chicken, anchovies on the grill or even a tangy Caesar salad.

variety : Roussanne | 100% Roussanne

winery : Ken Forrester Wines

winemaker : Ken Forrester

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.36 ta : 5.2 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Cork

ageing : This wine whilst perfectly accessible in youth will reward good cellaring and keeping for up to 10 years.

An absolute pleasure to drink it leads you on with each glass more exciting than the last. Drink with grilled game fish, smoked chicken, small game or poultry.

in the vineyard : Region: Stellenbosch

Soil: Sandy loam

Aspect: West

about the harvest: Yield: 5t/ha

in the cellar : There is only one single barrel of this gorgeous and most sensuous white wine. The older large barrel has added richness and texture to the Roussanne. The nose attracts with yellow peach and apricot fruit, a lemongrass spiciness and a gentle toasty overlay. The palate is irresistible as it intrigues all the senses. It is dry, yet it seems to have a sweetness; it is vibrant, yet retiring; shy yet forward; elegant yet forceful.



Ken Forrester Wines

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