

THE DRY LAND COLLECTION

Rossouw's Heritage 2021

Winemaker: Natalie Kühne
Cultivar: 53% Chenin Blanc &
25% Grenache Blanc, 12% Viognier &
10% Marsanne
Appellation: Western Cape



CHEMICAL ANALYSIS

Alcohol:	13.62% by vol
Residual sugar:	3.4 g/l
Total acidity:	6.2 g/l
pH:	3.37



THE RANGE

The Dry Land Collection Wines are made from grapes of dry land vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

THE VINEYARD

The grapes were harvested at 23 - 24° Balling from a combination of vineyards ranging from 17-year-old Grenache Blanc and Viognier vineyards to a 37-year-old Chenin Blanc vineyard in the Paarl/Swartland area. The soils are a combination of Malmesbury shales, Glenrosa and decomposed granite. These vineyard blocks used little to no irrigation as they primarily relied on winter rainfall.

THE WINEMAKING

Made in a lightly wooded style, thirty percent of this wine has spent ten months in 500-litre French oak barrels and, once bottled, was aged a further six months.

TASTING NOTE

This exquisite wine reflects the power of diversity shouldering up together to create something beautiful.

Colour: Light gold

Bouquet: Aromas of citrus, passion fruit, litchi and white pear is evident on the nose.

Taste: The palate is rich with vanilla and ends with a crisp acidity.

FOOD PAIRING

This wine pairs well with grilled line fish, pasta or chicken.

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for five to eight years.

