



# HAZENDAL

ANNO 1699

## HAZENDAL ROUSSANNE 2018

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**COLOUR:** Pale straw

**AROMA:** This intriguing wine greets the nose with floral notes of violet and citrus blossom, supported by fruity bursts of gooseberry and Turkish apricots. Hints of beeswax and brioche envelope the nose.

**PALATE:** The palate is delicate, creamy and refined. The fruit components of the wine are pronounced upon the first sip, yet develop and evolve into a creamy melange of beeswax and brioche.

pH: 3.39 TA: 5.9 g/l RS: 2.3 g/l Alc: 13%

**VARIETIES:** 100% Roussanne

**AGEING POTENTIAL:** Enjoyable now, but has the potential to age for 10 years.

**FOOD MATCHING:** Rich and buttery meats like West Coast rock lobster, foie gras, or chicken liver pâté. Spicy flavours will also pair well with this versatile food partner.

### TERROIR

This vineyard is situated next to the Bergriver at the entrance to the Franschhoek Wine Valley. The alluvial soils with large white rocks are characteristic of the Rhône Valley in France where the grape originates from. The terroir lends itself to creating ideal conditions for slow ripening and flavour preservation, resulting in a delicate but complex wine.

### VINIFICATION

Grapes are hand-harvested in small harvest crates during the cooler early morning hours to preserve the grape flavours. Harvest is conducted at optimum phenolic ripeness. This is decided by the winemaker during regular tasting visits to each vineyard block. The grapes are cooled overnight and pressed the next morning at 5-10°C. 100% of the juice was fermented in second fill 500ℓ French Oak Barrels and matured for a period of 9 months.



**WINEMAKER**

Clarise Sciocatti-Langeveldt