

# KLEIPOT ROUSSANNE 2019

  
**LOURENSFORD**  
ANNO 1700

*"Our Kleipot wines were born out of the deep passion to explore and embrace the unknown, to interpret and understand our unique and diverse soils. The aim is to express and unlock the true essence of our Roussanne in these soils in a natural wine. The name Roussanne comes from the French word "roux" (red), because of its russet-coloured skin. Made with minimal intervention by gently packing whole bunches in terracotta amphora's and completing the fermentation process inside the whole berries (called carbonic fermentation). This wine is a true expression of perfectly balanced soils and meticulously selected grapes to produce an authentic Lourensford wine of honest purity that is true to nature."*

## IN THE VINEYARD

*Altitude:* 120m above sea level but close to the Lourens River

*Age of vines:* 4 years, made from a certified Single Vineyard

*Slopes:* Situated on the valley floor

*Row direction:* North-South

*Soil type:* High potential soil of Sweetwater and Tukululu

*Clone & Rootstock:* RJ1A on 101-14Mgt

## ANALYSIS

*Alcohol:* 12 vol %

*pH:* 3.09

*Total acid:* 6.6g/l

*RS:* 2.5g/l

*Closure:* Hand selected quality cork

## WINE INFORMATION

*Cultivar:* 100% Roussanne

*Method:* Hand selected grapes from our only block of Roussanne on the estate. The whole bunches were carefully packed in the amphora. The amphora was then closed and sealed to let the juice slowly ferment inside the berries for 2 months, known as carbonic fermentation. After 2 months the amphora was opened and the bunches lightly stomped by foot and separated from the skins to mature another 8 months in the amphora.

The wine spent 11 months on its primary lees in the amphora to naturally release the manno-proteins in the yeast cells that adds flavour and structure to the final wine

*Bottles produced:* 550

## MATURATION POTENTIAL

This vintage can be enjoyed up to 2030, but will reach its best drinking potential towards the end of 2023 onwards.

## TASTING NOTE

The wine has elegant flavours of citrus, Frangipani blossoms, brioche and hints of camomile and apricots. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced flinty acidity due to the natural carbonic fermentation and aging in the terracotta amphora. The has a roundness on the palate and a beautifully integrated texture with flavours of pineapple, ginger and lemony zest supported by a concentrated textured finish of delicate tannins that coats your mouth and makes you want to spend more time in the presence of this big wine.

## FOOD PAIRING

Due to the carbonic fermentation this white wine naturally has more tannins making it refreshingly versatile and will go well with pasta dishes, poultry and fish or lobster in creamy sauces. It will also pair well with spicy flavours, Asian cuisine and with a vast array of different soft and hard cheeses such as Emmental or Gruyere or you can go for Comté or young Cheddar. It can also be very interesting with sweet spices such as tagines or a Madras curry. A marriage made in heaven.

The wine is best served slightly chilled, but not too cold.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"