

ROUSSANNE/ GRENACHE BLANC

No need to lose your hat now, but it is said that if you remember the Sixties, you were not really part of it all ... But who can forget the raw sensuality of Brigitte Bardot, basking in the hot French sun while wearing nothing but a straw hat, not to mention the classical beauty and elegance of Jeanne Moreau, never leaving her house without a designer hat matching her "haute couture" outfit. These two exquisite French goddesses, representing the opposite sides of absolute femininity, paired up to become the very successful "beau jolly jeune femme". What beautiful women they were, a moment to be remembered no matter how much you did or didn't have..... uhm, we are referring to wine of course.

As a pair they never wore similar hats. During their time together, the one never overshadowed the other. They were together, yet individual and formed a unit, each with her own unique and very strong characteristics. The two of them enthralled theatre goers worldwide. Oh! what wonderful memories. In the same way Roussanne, with its sensual flavours and exquisite fragrance was paired with the more classical, elegant and classy Grenache Blanc to become another one of those moments that you would never forget..... no matter how much you had. Each still has its own traits, but as a unit, it is a wine you can enjoy even if you are wearing no hat at all. "VIVE LES BON SOUVENIRS, VIVE!

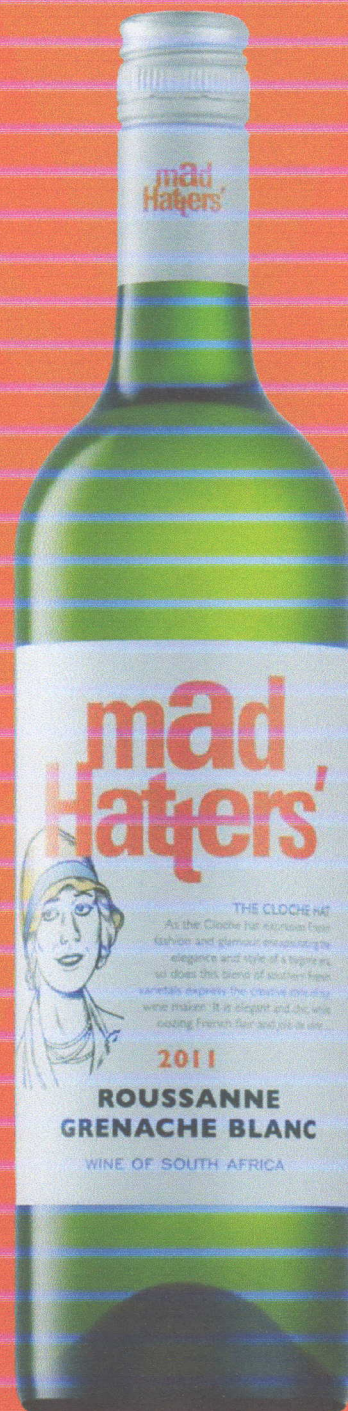
WINEMAKERS NOTES:

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 collection of freshly gathered herbs. The wine is well integrated on the palate with a creamy texture leading to a subtle, herbal finish.

WINE MAKING:

The grapes come from the Paarl area. They were crushed and chilled to maximise skin contact and to extract flavour, no pressed juice was added. The two varieties were fermented between 12 and 15 degrees Celsius. They were blended later and the acid was adjusted and stabilised.

mad Hatters'



French Cloche Hat