

Bovlei Wines



Roussanne Grenache blanc

TASTING 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.

[Click here for the full story \(PDF\)](#)

Technical Analysis

| Density 20°C | Alcohol Vol% | Total Extract g/l | Residual Sugar g/l | Sugarfree extract g/l | Total acid g/l | Volatile Acidity g/l | Free SO ₂ mg/l | Total SO ₂ mg/l | pH |
|-----------------|-----------------|----------------------|-----------------------|--------------------------|-------------------|-------------------------|------------------------------|-------------------------------|------|
| 0.9886 | 13.74 | 20.9 | 3.7 | 18.2 | 6.0 | 0.30 | 35 | 117 | 3.18 |