



MISCHIA

WINE ESTATE

MISCHA ROUSSANNE

WINE MAKING INFORMATION

Alc. (%)	R/S (g/l)	VA (g/l)	TA (g/l)	F.SO2 (mg/l)	T.SO2 (mg/l) pH
14	1.7	0.33	6.0	45	131

WINEMAKER'S COMMENTS

After many years of dedicated work in their vineyards and cellar the Barns family is proud to release the Mischa Roussanne our first Mischa white wine. This rich, full and complex wine with floral flavours of pear, herbal tea and ripe fruit notes will age well, with the floral notes evolving into more complex, nutty and mineral characters over time, giving this unique wine at least five to ten years bottle aging potential. We sincerely trust that you will enjoy the fruits of our efforts!

FOOD RECOMMENDATIONS

Drink in convivial company or with Kassler Chops in a whole grained mustard sauce, Pickled Fish, Kreef or your Christmas Turkey.

VITICULTURAL INFORMATION

Cultivar:	Roussanne
Soil type:	Deep, rich, decomposed granite
Method of trellising:	Two-wire trellis, the first wire 60cm above the ground.
Method of pruning:	Cordon trained, with 2 bud spurs.
Sugar level at harvest:	23
Yield per hectare:	6.2 tons
Irrigation regime:	Selective, supplementary, over head irrigation to sustain the vine at an optimal level.
Climatic conditions Growing season:	Cool, overcast and rainy weather conditions during the induction period in October/November 2008 had an adverse effect on bunch initiation for the 2010 harvest and impacted on this year's crop. Sufficient winter cold prevailed. The season was characterised by unrelenting strong winds. The summer months were exceptionally dry and windy. Sunburn, wind and heat damage were the seasons challenges.
The harvest:	The overall cool climate during the first part of ripening was beneficial to flavour retention in early cultivars. February and March experienced the usual sporadic heat waves. The heat wave at the beginning of March 2010 which lasted longer than a week will certainly go down in the annals. Due to the smaller crop most blocks could be picked at optimal ripeness. The quality of the grapes that were harvested was excellent. Grapes were healthy with good flavours and analyses. Bunches were generally looser than normal and berries smaller, with an excellent fruit to skin ratio resulting in intense colour and flavour in the red wines. Wood treatment Fermented in selected tight grain French oak barrels for 3 months given a weekly batonage.
Length of barrel maturation:	3 Months