



2022

ROUSSANNE
MISCHA ESTATE



APPEARANCE

Delightfully clear and bright, with a predominant golden hue.

NOSE

2022 Marks only the second time that an unwooded style of Roussanne was made on Mischa Estate. Rich and fresh aromas of honey, pear and yellow peach can be picked up and is a testament to the choice of an unwooded wine. As the wine develops in the glass, subtle biscuity, secondary aromas show themselves.

PALATE

The palate of the 2022 Roussanne shows off with a fresh and zesty acidity, as citrus flavours play with the senses. Orange peel and lemon zest are at the forefront, while the more delicate honeybush rounds out the palate. As a natural characteristic of Roussanne, a subtle smoothness and oaky undertone balances the acidity for a truly complex experience.

FOOD PAIRING

This wine is great for lounging at the pool on warm, summer days and pairs beautifully with seafood dishes like spicy paella and creamy baked fish. Cheese platters with rich confident cheeses will bring out a whole new dynamic to this wine.

AGING POTENTIAL

This wine has the potential to be cellared for 3 to 5 years.

CASES PRODUCED

223 cases of 6

