



**2021**  
**ROUSSANNE**  
***MISCHA ESTATE***



**APPEARANCE**

Delightfully clear and bright, with a predominant golden hue.

**NOSE**

The 2021 Roussanne is the first unwooded approach to the cultivar in Mischa's history. On the nose, wonderful, fresh aromas of peach, yellow pear and rich honey dances playfully in the glass. As the aromas develop with some aeration, the drinker will be able to recognise cured apricots and peach jam.

**PALATE**

On the palate, this wine is a delightfully fresh experience. A beautiful balance of acidity and smooth mouth feel make this wine an absolute joy to drink. Refreshing on a warm summer day, and wholesome with warm dishes in the evening, this wine is a great performer all round.

**FOOD PAIRING**

This wine drinks its best on warm summer days, lounging by the pool, but it can also pair 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.

**AGEING  
POTENTIAL**

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

