

**2015 Roussanne**  
**'The Good Earth'**  
Box Grove Vineyard  
Goulburn Valley, Victoria



**Gourmet Traveller Wine - "Top 100 New Releases"**  
**Huon Hooke - 92 Points**  
**Bronze Medal Winner – Victorian Wines Show 2015**

Being somewhat difficult to grow and manage in the vineyard, Roussanne requires an exceptional site and vigilant management techniques to perfect. Box Grove Vineyard is located in the Goulburn Valley winegrowing region. The Goulburn Valley region is conducive to growing Roussanne. The block was planted in 1996 into granitic sand with patches of grey cracking clay over ancient river gravel.

Once in the winery, one third of the parcel was destemmed and allowed to soak on skins for 3 days prior to pressing and fermentation. The other two thirds of the parcels was whole bunch pressed, with inclusion of stems from the skin soak parcel.

The wine was fermented in a mixture of stainless steel and oak barrel. A small amount of new oak was used, and the wine received partial malolactic fermentation to build some richness. The wine sat on gross lees for 6 months, and the wine was blended and bottled in September 2015. The wine is filtered, but unfinned.

The appearance is golden. The nose shows aromas of aniseed, freshly cut straw and caramelised honey. Subtle lime and stone fruit notes are also apparent.

True to Roussanne's reputation "the red wine drinkers white wine", the palate is firm and rich where phenolics and acid play a major role in the texture of this wine. There are fruit notes of lime pith, rock melon, green apple skin, and confectioned pear drop. Woven in the palate are buttery, shortbread notes with a honeyed and floral finish.

This is a wine that screams for food. Try this wine with fresh Asian dishes such as a spicy Thai pork salad with fresh herbs and roasted peanuts.



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