

Mont Rochelle Sauvignon Blanc 1998

The practice of "vendange limitee" or the limitation of yield has resulted in a crisp and rich Sauvignon Blanc with the elegance of the Franschhoek terroir. Light yellow-green, attractive, gentle fruit aromas with balance between passion fruit, herbaceous and ripe gooseberry. All repeat on the palate with hints of grapefruit and ripe pear. Soft in the mouth with deep weight, Easy drinking now however potential development will well reward a year or more in the bottle. Good all round drinker as aperitif or with seafood and green asparagus.

variety : Sauvignon Blanc | Sauvignon Blanc

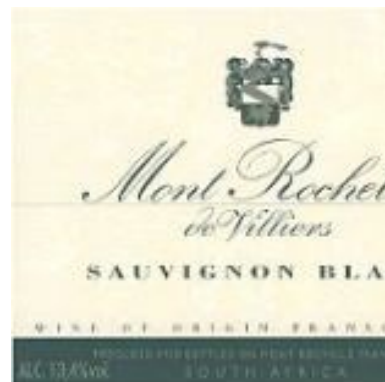
winery : Mont Rochelle Mountain Vineyards

winemaker : Anna-Maree Mostert

wine of origin : Franschhoek

analysis : alc : 13.4 % vol rs : 1.8 g/l pH : 3.43 ta : 5.8 g/l

ageing : 1 to 3 years



Mont Rochelle Mountain Vineyards

Franschhoek

021 876 2770

www.montrochelle.virgin.com