

Mont Rochelle Chardonnay 1998

An oak matured Chardonnay. Bright lemon yellow. Peachy, sweet, dusty/toasty oak nose with lemon scent background and cinnamon hints. Palate gives what nose promises with substantial mouthfeel and deep vanilla, barley sugar flavours mingled with honey, granadilla, citrus complexity. Gentle, sweet oak, rich firm structure. Elegant style with long satisfying finish. Will develop well over two or three years. Serve with fosh or fowl. Stands up to a curry and richly complements duck.

variety: Chardonnay | Chardonnay

Winery: Mont Rochelle Mountain Vineyards

winemaker: Anna-Maree Mostert
wine of origin: Franschhoek

analysis: alc: 13.5 % vol rs: 2.8 g/l pH: 3.32 ta: 5.9 g/l

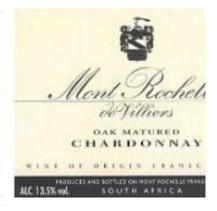
ageing: 3 years



Franschhoek

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