

Mont Rochelle Barrel Fermented Chardonnay 2007

Intense golden lime colour, sets precedence for clean citrus, and bruised apple and pear aromas, neatly held together by butterscotch and mineral undertones. The palate conjures up thoughts of intensive citrus and stone fruits, whilst also portraying clean acidity and minerality.

variety : Chardonnay | 100% Chardonnay

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 13.25 % vol rs : 2.55 g/l pH : 3.46 ta : 6.4 g/l va : 0.58 g/l so2 : 114 mg/l fso2 : 30 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Old Mutual Trophy Show 2009:
Bronze

Wine Magazine
4 Stars

ageing : To be enjoyed over the next 3-4 years.

in the vineyard : This particular wine is a blend of both Franschhoek and Wellington fruit. Grapes for the Franschhoek portion are situated on the foot of the Dassenberg Mountain, which means they are situated in mainly decomposed Granite and Hutton Soils. The particular clone used is CY3 and Richter 110 rootstock is used.

about the harvest : Hand picked at 23° to 24° Balling.
Average yield: 7 tons/ha



Mont Rochelle Mountain Vineyards

Franschhoek

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