

Mont Rochelle Reserve Sauvignon Blanc 2008

A classic Franschhoek Sauvignon blanc, brilliant lime appearance is complimented by clean fresh granadilla, guava nuances, with a crisp clean mouth feel and herbaceous undertones lingering on the palette. Wine is made in the reserve style and lees ageing helps portray good palate weight.

To be enjoyed with foods such as seared Ahi tuna with mango salsa served on a bed of farm greens.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : **alc** : 13.0 % vol **rs** : 2.5 g/l **pH** : 3.25 **ta** : 6.4 g/l **va** : 034 g/l **so2** : 105 mg/l **fso2** : 35 mg/l

type : White **style** : Dry **body** : Medium **taste** : Mineral

pack : Bottle **closure** : Screwcap

Veritas 2008: **Bronze**

Decanter World Wine Awards 2009: **Bronze**

Old Mutual Trophy Show 2009: **Bronze**

ageing : This wine can be enjoyed now or over the following 2-3 years.

in the vineyard : The block for these particular grapes is situated high up in the Dassenberg Mountains, situated on mostly decomposed Granite and Hutton soils. This particular block stretches from 210m to 320m above sea level which helps with a variety of microclimates. This is one of the oldest blocks on the farm having been planted in 1994, small concentrated berries are therefore produced year in and year out.

about the harvest: The 2008 harvest was a particularly interesting one, with a slightly later growing and picking season. Good flavour concentration was witnessed in the vineyards, which is portrayed in the wine. Harvesting occurred over three separate instances over a period of 3 weeks and from 22.5 to 24 degrees Balling.



Mont Rochelle Mountain Vineyards

Franschhoek

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