

Mont Rochelle Unwooded Chardonnay 2008

This wine is made to show the true character of the Chardonnay grape. Brilliant peachy colour illuminates a blend of tropical fruits, including papaya and rock melon with nuances of citrus and apricot on a full creamy balanced mid palette. Clean crisp acidity is preserved in order to ensure an elegant wine.

A great accompaniment to foods such as Oysters and a fresh white wine mussel soup.

variety : Chardonnay | 100% Chardonnay

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin :

analysis : alc : 13.0 % vol rs : 2.3 g/l pH : 3.4 ta : 6.1 g/l va : 0.38 g/l so2 : 110 mg/l fso2 : 38 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

Old Mutual Trophy Show 2009:

Bronze

ageing : This wine is drinking particularly well at the moment or it can be enjoyed over the next 2-3 years

in the vineyard : This block of Chardonnay is synonymous with good quality, and has been producing great wines since its planting in 1996. This block sits on the lower section of the Dassenberg Mountain at 160m to 210m above sea level. This block is planted mainly in decomposed granite/ Hutton soils. Low yielding vines that produce amazing quality chardonnay.

about the harvest:

This later than usual harvest allowed for higher natural acids at harvest meaning less interference in the cellar. This particular block was picked over two separate days for the unwooded chardonnay batch. Each batch was treated separately in the cellar.



Mont Rochelle Mountain Vineyards

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