

Miko Chardonnay Sur Lie 2006

Bright straw yellow illuminates nutty nuances with citrus peel undertones all balanced by an arresting display of concentration and balance. Judicious use of coopers results in exquisite tension between fruit and wood while clean balanced acidity provides further balance and elegance.

variety : Chardonnay | 100% Chardonnay

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 13.8 % vol rs : 1.9 g/l pH : 3.38 ta : 6.2 g/l va : 0.65 g/l so2 : 110 mg/l fso2 : 25 mg/l

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

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

Chardonnay du Monde 2008: Silver

ageing : The Miko is made more in a traditional style, although drinking well now, this wine will age for a further 3-4 years.br /br /

in the vineyard : Miko Chardonnay sur lie is usually produced from the same block each year. Part of this block is used for the unwooded chardonnay, but that is destined for the Miko label is treated with extra special care. Fruit is usually thinned down to 5 tons/ha and depending on the year strict canopy management is adhered to. The vines in this block were planted in 1996, so the older vines also once again leand a hand to smaller concentrated fruit.

about the harvest: Hand picked at 22.5° to 23° Balling
Average yield: 8 tons/ha



Mont Rochelle Mountain Vineyards

Franschhoek

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