

## Mont Rochelle Rosé 2007

Salmon pink colour illuminates strawberry and rhubarb aromas, with classic lime peel and rose petals. The palate portrays flavours of cranberry and raspberries, neatly held together by clean crisp acidity. Perfect summer wine, to be enjoyed for any occasion!

**variety** : Cabernet Sauvignon | Cabernet / Shiraz blend

**winery** : Mont Rochelle Mountain Vineyards

**winemaker** : Dustin Osborne

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol rs : 1.8 g/l pH : 3.45 ta : 5.1 g/l va : 0.34 g/l so2 : 107 mg/l fso2 : 35 mg/l

**type** : Rose **style** : Dry **body** : Medium **taste** : Fruity

**pack** : Bottle **size** : 0 **closure** : Screwcap

Swiss Airline Awards 2008: Seal of Approval

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

**in the vineyard** : This wine being a blend of Cabernet and Shiraz grapes is from varying situations and soils. Both grape varieties were sourced from relatively young vines of which both were planted in 2003. Both blocks are situated on the foot of the Dassenberg mountain and are therefore mainly alluvial clay soils. These denser heavier soils necessitate canopy management, in order to ripen the crop properly.

**about the harvest**: These grapes were harvested very early in the morning to help with temperature control during skin contact in the press. Shiraz portion was harvested at 23.5 Degrees balling and the Cabernet portion was harvested at 22.5 degrees balling. Both components were mixed in the press for skin contact. Earlier blending facilitates better integration at an earlier stage.



## Mont Rochelle Mountain Vineyards

Franschhoek

021 876 2770

[www.montrochelle.virgin.com](http://www.montrochelle.virgin.com)