

Mont Rochelle Merlot 2004

Decadently perfumed Merlot, prefaced by fresh spicy red fruits of plumbs, black cherries and mashed mulberry. Spicy cinnamon, lends a hand to merlot typical soft entry, with elegant and full tannins helping provide some structure and seriousness to the wine. A full bodied wine.

This wine will benefit from being enjoyed with most red meats including balsamic braised lamb shanks served with creamy mash and caramelised seasonal vegetables.

variety : Merlot | 100% Merlot

winery : Mont Rochelle Mountain Vineyards

winemaker : Justin Hoy

wine of origin : Franschhoek

analysis : alc : 15 % vol rs : 3.5 g/l pH : 3.48 ta : 6.25 g/l va : 069 g/l so2

: 98 mg/l fso2 : 28 mg/l

type : Red style : Dry body : Full wooded

pack : Bottle size : 0 closure : Cork

ageing : To be enjoyed now or will age for the next 6-8 years.

in the vineyard :

Our Merlot is planted on the foot of the Dassenberg Mountain and is therefore mainly planted in Alluvial Caly soils. Once again these heavy soils necessitate canopy management and crop control, which is carried out each year. This particular block was planted in 1999 and is of the clone MO 192 and is grafted onto 101 14 rootstock

about the harvest: Hand picked at 23° to 26° Balling.

Average yield: 7 tons/ha



Mont Rochelle Mountain Vineyards

Franschhoek

+27.218762770

www.montrochelle.virgin.com

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HOTEL AND VINEYARD