

MONT ROCHELLE ARTEMIS 2004

A well structured wine that boasts layers of spice and plumb and black fruits. The tannin structure silky yet structured, leaving a velvety mouth feel.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 35% Merlot, 10% Pinotage, 5% Shiraz

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 15.0 % vol rs : 3.31 g/l pH : 3.47 ta : 6.26 g/l va : 0.79 g/l so2 : 115 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure :** Cork

ageing : This wine is drinking especially well at the moment and will age gracefully for a further 5-8 years.

in the vineyard : This wine is a blend of 4 different varieties, therefore the vines all have different profiles. Quality in this instance is controlled via crop control and canopy management.

about the harvest: Hand picked at 23° to 26° Balling.
Average yield: 7 tons/ha



Mont Rochelle Mountain Vineyards

Franschhoek

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www.montrochelle.virgin.com