

Mont Rochelle Oak-Matured Chardonnay 1998

Bright lemon yellow. Peachy, sweet, dusty/toasty oak nose with lemon scent background and cinnamon hints. Palate gives what nose promises with substantial mouthfeel and deep vanilla, barley sugar flavours mingled with honey, grenadella, citrus complexity. Gentle, sweet oak, rich, firm structure. Elegant style with long satisfying finish.

variety : Chardonnay | Chardonnay

winery : Mont Rochelle Mountain Vineyards

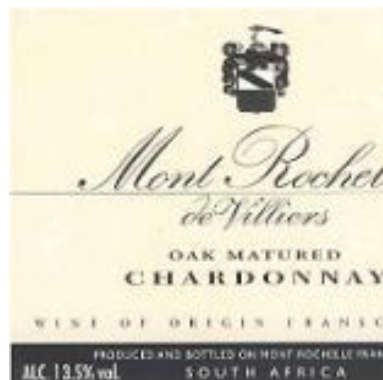
winemaker : Anna-Maree Mostert

wine of origin : Franschhoek

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.32 ta : 5.9 g/l

ageing : Will develop well over two or three years.

in the cellar : The 1996 vintage was a Veritas Gold medal winner and was voted as the winewriters favourite South African Chardonnay by the Wine Magazine's panel of experts. 1998 is a full bodied wine with good maturing qualities. Makes its own statement as an aperitif and is ideal with strongly flavoured fish or fowl. Stands up to a curry and richly complements duck.



Mont Rochelle Mountain Vineyards

Franschhoek

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www.montrochelle.virgin.com