

## Mont Rochelle Cabernet Sauvignon 2007

Deep ruby red, is complimented by cassis and mulberry aromas, supported by classic eucalyptus and mint undertones, rich in texture with opulent flavours, a restrained framework of oak and a lingering finish of subtle earth, cigar tobacco and cedar

A good accompaniment to porcini encrusted springbok.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Mont Rochelle Mountain Vineyards

**winemaker :** Dustin Osborne

**wine of origin :** Franschhoek

**analysis :** alc : 15.0 % vol rs : 3.3 g/l pH : 3.54 ta : 6.01 g/l va : 0.75 g/l so2 :  
108 mg/l fso2 : 30 mg/l

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

**pack :** Bottle **closure :** Cork

**ageing :** Although drinking admirably at the moment this wine will benefit from further ageing up to 8 years.

**in the vineyard :** This particular Cabernet is made of two separate batches and therefore ultimately two separate blocks. The first batch is situated on the foot of the Dassenberg Mountain on Alluvial Clay soils. Once again these heavier soils necessitate crop control and canopy management with is done rigorously. These grapes were planted in 1999 and are clone CS163I, and are also grafted onto 101 14 rootstock. The second batch is situated on the slopes of the Dassenberg Mountain in decomposed granite and hutton soils. These soils are a little lighter and therefore less management is needed. This block usually adds the minty eucalyptus touch, that is synonymous with Mont Rochelle Cabs.

**about the harvest:** Hand picked at 25° Balling.

Average yield: 7 tons/ha

### Mont Rochelle Mountain Vineyards

Franschhoek

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