

Mont Rochelle Syrah 2007

Intense plummy red colour, this full bodied wine has a lot to boast. Black pepper and spice interlaced with plum and blackberries burst from the glass. This follows through to a complex mouth feel of seductive red berry fruits and layers of mocha, combined harmoniously with silky smooth tannins and a well integrated mouth feel.

variety : Shiraz | 100% Shiraz

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : **alc** : 14.5 % vol **rs** : 2.5 g/l **pH** : 3.71 **ta** : 5.4 g/l

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

pack : Bottle **closure** : Cork

Veritas 2008: Silver

Bruxelles du Monde 2009: Gold

ageing : Drinking well now, will benefit from a further 3-4 years ageing.

in the vineyard : This wine is Produced from Simonsberg ward fruit, from a property called Bonna Vista. The block is cropped to a minimum level of 6.5tons/ha. This particular block is famed for its quality and red fruit flavour profile.

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

in the cellar : Hand picked at 24.5 to 26 degrees balling. Destemmed and cold soaked for 3 days. The wine was fermented using Lavlin M yeast, and the temperatures were kept between 20 and 30 degrees C. Wine was matured in 33% new French oak barriques, from different forests in France (namely Allier, Never, and Troncais forest). Oak maturation occurred over a period of 22 months.

Mont Rochelle Mountain Vineyards

Franschhoek

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