

MONT ROCHELLE SAUVIGNON BLANC 2009

A brilliant wine from a brilliant vintage (2009). A classic light straw colour, with powerful aromatics of guava, granadilla, passion fruit, and pineapple. The palate is classic, portraying nice lime nuances with clean, focused minerality and acidity. Extended lees contact and barrel fermentation lends a hand to the full mouth feel and creaminess.

variety : Sauvignon Blanc | Sauvignon Blanc 90% Semillon 10%

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 13% % vol rs : 2.5g/l g/l pH : 3.25 ta : 6.4g/l g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

pack : Bottle **closure :** Screwcap

ageing : 30% fermented in neutral barrels the rest in Stainless Steel. Aged and stored on lees for 7 months with battonage occurring 2 times/week. Cold and Protein stabilized, to ensure a sound flawless product.



Mont Rochelle Mountain Vineyards

Franschhoek

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