

Mont Rochelle Miko White 2009

Complexity and subtleness are the hallmarks of this wine. Nuances of apricot kernel and tangerine flavours morph into white pepper and greengage as the wine develops in the glass. Intelligent oak aging ensures that the Chardonnay mineral notes are perfectly balanced with delicate nutty flavours. This wine will age extremely well thanks to a balanced and clean acidity.

variety : Chardonnay | 100% Chardonnay

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : **alc** : 13.50 % vol **rs** : 2.35 g/l **pH** : 3.44 **ta** : 5.47 g/l **va** : 0.57 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Miko Chardonnay is produced in honour of the late Mr. Miko Rwayitare, for whom barrel fermented Chardonnay was always a favourite. Miko Chardonnay is only produced in exceptional vintages, ensuring that the best wine possible is bottled in Miko's memory. Minimal intervention in the cellar ensures that all Miko wines are the ultimate expression of Mont Rochelle terroir.

Vintage

2009 was an outstanding vintage, quite possibly one of South Africa's best.

Unseasonably cool weather in December and January, with one of the driest summers in many years, meant a longer ripening season producing white wines that boast luscious, full-bodied characters with remarkable fruit complexity and age-ability.

Product: Miko Chardonnay

Vintage: 2009

Region: Franschhoek

Vine age: 15 years

Vines per Ha: 2 361

Altitude: 300 - 320 m

about the harvest: Harvested in the cool of the morning by hand on the 2nd March 2009.

in the cellar : Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before a gentle crushing and pressing in the cellar. A co-fermentation of commercial yeasts with one third of the juice separately undergoing natural fermentation, resulted in a complex aroma and flavour profile. Fermentation occurred in 100% French oak barrels consisting of 30% first fill and 70% second and third fill barrels. Maturation in barrel for 12 months on the lees ensured rich, complex flavour and textural development.

Malolactic 30% of total

Fermentation French oak

Bottled August 2010

Ageing 12 months in 225 litre French oak barrels



Mont Rochelle Mountain Vineyards

Franschhoek

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