

Mont Rochelle Syrah 2006

This wine shows an intense purple red colour, a classic wine boasting mint, pepper and spice, interlaced with intense black fruits and violets. There is a complex mouth feel of seductive blackberry fruits, spice, and an enticing meatiness that combines harmoniously, to produce a well balanced wine.

variety : Shiraz | 100% Shiraz

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 15.5 % vol rs : 3.07 g/l pH : 3.43 ta : 6.46 g/l

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

pack : Bottle **closure :** Cork

about the harvest: Hand picked at 24.5 to 26 degrees balling.

in the cellar : Destemmed and cold soaked for 3 days. The wine was fermented using Lavlin M yeast, and the temperatures were kept between 27 and 30 degrees C. Wine was matured in 30% new French and American oak barriques, from different forests in France and USA (namely Allier, Never, and Troncais forest). Oak maturation occurred over a period of 26 months.



Mont Rochelle Mountain Vineyards

Franschhoek

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www.montrochelle.virgin.com