

Mont Rochelle Artemis 2008

The blend of four cultivars combines harmoniously to produce a well-structured wine that reflects clean liquorice spice and sweet Pepperdew. On the palette there is a hint of cherries and blackcurrant that finishes with a brandied spicy fruitcake flavour. Given time in the glass the aroma develops to plum and black cherries. The tannin structure is silky contributing to an extended, smooth finish that lingers on the palate.

We create this wine to be enjoyed at all occasions.

variety : Merlot | 46% Merlot, 41% Cabernet Sauvignon, 9% Shiraz, 4% Mourvèdre

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 14.6 % vol rs : 1.5 g/l pH : 3.66 ta : 6.1 g/l va : 0.51 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

Our Artemis is most-often Cabernet Sauvignon driven and displays fruit intensity and boldness with soft, round tannins but in 2008 the Merlot played its part as being the dominant partner. Syrah, Mourvèdre and Petit Verdot all lend a helping hand to the final blend, each contributing their specific cultivar flavours. The Artemis strikes a perfect balance between easy-drinking and complexity showing a balanced fruit profile and a smooth, soft palate.

in the vineyard :

With the cooler climatic conditions experienced in the 2008 vintage, elegant and lower alcohol wines were produced. Excellent phenolic ripeness was obtained thanks to the longer, slower ripening conditions with lovely flavour development in most cultivars. Wines produced from the 2008 vintage show good potential for ageing and cellaring.

Region Franschhoek

Vine age 6-15 years

Vines per Ha 4,000

Altitude 200-450m

about the harvest: Harvested 22 + 26 March 2008

Harvest Method Hand

in the cellar :

Each of the cultivars in the blend was vinified separately with blending occurring after 24 months ageing in barrel. Fermentation at 26 degrees Celsius with gradual tannin extraction resulted in a soft tannin profile. Maturation in 100% French oak barrels for 24 months added fine structure and smoothness to the wines' profile.

Malolactic 100%

Fermentation Stainless Steel

Bottled 26 October 2010

Barrels 24 months in 100% French Oak

Production: 10,000 bottles



Mont Rochelle Mountain Vineyards

Franschhoek

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