

## Mont Rochelle Chardonnay 2014

A luscious and expressive nose of peaches and orange zest is well balanced with an intelligent vanilla-oak flavour. A full and rich mouthfeel abounding with flavours of butterscotch and lemon rind is supported with a clean and crisp acidity.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Mont Rochelle Mountain Vineyards

**winemaker :** Dustin Osborne

**wine of origin :** Franschhoek

**analysis :** alc : 13.45 % vol   rs : 2.2 g/l   pH : 3.61   ta : 5.6 g/l   va : 0.54 g/l

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

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

**ageing :** To be enjoyed over the next 3-4 years.

Our block of Chardonnay was the first vineyard planted on the farm in 1994, and has been producing world class wines since its first vintage with both the Mont Rochelle and MIKO Chardonnays finding their origins here. Made in a slightly oxidative, European style of Chardonnay the Mont Rochelle Chardonnay expresses the true reflection of the Mont Rochelle terroir.

### in the vineyard :

The 2014 vintage was characterised by cool mornings and dry conditions during the day. The South easter wind in December helped with lowering the yield slightly. A relatively cold winter helped with better yields this vintage and the early ripening cultivars such as Chardonnay and Sauvignon blanc were outstanding! The red varieties showed full ripeness at lower sugar levels with good concentration achieved in, especially, Cabernet Sauvignon and Shiraz.

Region Franschhoek

Vine age 18 years

Vines per Ha 4,000

Altitude 200 m

**about the harvest:** Harvested: 5 March 2014

Harvest Method: Hand

Harvested in the cool of the morning.

### in the cellar :

The grapes were carefully selected in the vineyard before a gentle crushing and pressing in the cellar. 30% natural fermentation in French oak barrels was followed by 12 months ageing on the lees, with batonnage used to keep the lees in suspension. 35% first fill barrels with 65% second and third fill barrels. There was 9% Viognier blended into the wine, to lift the aromatic profile slightly.

Malolactic: 35%

Fermentation: French oak barrels

Bottled: 20th February 2015

Barrels 12 months in 225 litre French oak 35% New Oak

Ageing: 2 months bottle

Production: 5800 bottles



**Mont Rochelle Mountain Vineyards**  
Franschhoek

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