

## Mont Rochelle Sauvignon Blanc 2014

The nose shows powerful aromatics of pineapple, passion fruit and stone fruits. The palate is refreshing with notes of apple and pear upfront with a rich passion fruit mid pallet. The wine is finished by a focused minerality and a clean acidity. Extended lees contact and barrel fermentation lends a hand to the full mouth-feel and lingering finish of this stunning wine.

**variety :** Sauvignon Blanc | Sauvignon Blanc, Viognier

**winery :** Mont Rochelle Mountain Vineyards

**winemaker :** Dustin Osborne

**wine of origin :** Franschhoek

**analysis :** alc : 13.92 % vol   rs : 2.1 g/l   pH : 3.36   ta : 6.1 g/l   va : 0.43 g/l

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

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

The Mont Rochelle Sauvignon blanc is made solely from fruit produced from our Mont Rochelle vineyards. A small percentage of Viognier was blended into the wine, with part of the wine being fermented in neutral oak barrels for increased complexity and texture. Freshness and layered fruit complexity are the hallmarks of the Sauvignon blanc. Drinkability is the most important focus with a combination of green and tropical flavours creating a delicious wine year after year.

### 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 varietals showed full ripeness at lower sugar levels with good concentration achieved in, especially, Cabernet Sauvignon and Shiraz.

Region Franschhoek

Vine age 20 years

Vines per Ha 4,000

Altitude 350m

**about the harvest:** Harvested: 12 February 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. The juice was settled for two days followed by fermentation in stainless steel tank and a small percentage of natural fermentation in older French oak barrels. A small percentage of Viognier was blended in to the wine after completion of fermentation. The wine was aged on the lees for 8 months to impart a full, crisp finish.

Malolactic None

Fermentation Stainless Steel, French Oak

Bottled 11 February 2015

Barrels 4th Fill French Oak, 9%

Production: 8300 bottles



**Mont Rochelle Mountain Vineyards**

Franschhoek

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