

Mont Rochelle Artemis White 2014

The blend of three cultivars combines harmoniously to produce a very fresh and clean wine, that has a pale straw green colour and is showing a clean and inviting fruit profile of peaches and citrus. The palate is elegant with balanced texture and acidity. This is an alluring wine that is both approachable and generous in all respects.

variety : Chardonnay | 51% Chardonnay, 43% Semillon, 6% Viognier
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : alc : 13.03 % vol rs : 1.8 g/l pH : 3.44 ta : 5.2 g/l va : 0.44 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : 0 **size :** 0 **closure :** 0

This is the maiden vintage of Artemis white produced, it was blended and bottled to be enjoyed every day, and is therefore a blend of different cultivars, namely Chardonnay (51%), Semillon (43%) and Viognier (6%). Pale Straw green colour, and showing a very clean fruit profile of peaches and citrus. The palate is elegant with balanced texture and acidity. An appealing wine that is easy drinking and inviting to all wine drinkers.

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 6-21 years
Vines per Ha 4,000
Altitude 200-450m

about the harvest:

Harvested 22 Feb – 03 March 2014
Harvest Method Hand

in the cellar :

Each of the cultivars in the blend were vinified separately with blending occurring prior to bottling and with most lots seeing gross lees contact in excess of 6 months. 30% of the Chardonnay portion was in oak for 18 months, 2nd and 3rd fill barrels were used in the ageing of this portion of the blend.

Malolactic: 45%
Fermentation: Stainless Steel and Oak
Bottled: 21st Feb 2015
Barrels: 18 months in 100% French Oak
Production: 14,500 bottles



Mont Rochelle Mountain Vineyards

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