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# Mont Rochelle Merlot 2007

Fragrant notes of red cherries and cassis integrate perfectly with a palate bursting with flavours of mulberry and spicy plum. A rich mouthfeel is well balanced by elegant and finely structured tannins. The generous time in oak along with the bottle maturation ensure an exceptionally smooth finish that lingers with flavours of black cherry and hints of cigar box.

This wine will benefit from being enjoyed with most red meats including balsamic braised lamb shanks served with creamy mash and caramelised seasonal vegetables.




**variety :** Merlot | 100% Merlot
**winery :** Mont Rochelle Mountain Vineyards
**winemaker :** Dustin Osborne
**wine of origin :** Franschhoek
**analysis :** **alc :** 14.5 % vol **rs :** 1.2 g/l **pH :** 3.66 **ta :** 6.0 g/l **va :** 0.67 g/l
**type :** Red **style :** Dry **body :** Full **wooded**
**pack :** Bottle **size :** 0 **closure :** Cork

**ageing :** With bottle ageing in our bottle maturation cellar, the wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from vintage.

The Mont Rochelle Merlot is all about finesse, elegance and structure. Careful management of the vines ensures that the Merlot fruit produced on Mont Rochelle is of the highest quality, allowing our winemaker to create the beautifully complex and finely structured Merlots that are a hallmark of the Mont Rochelle portfolio.

**in the vineyard :** With the cooler climatic conditions experienced in the 2007 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 2007 vintage show good potential for ageing and cellaring.

Region Franschhoek
Vine age 9 years
Vines per Ha 3,980
Altitude 200 m

**about the harvest:**
Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved.
Harvested: 29 February 2007
Harvest Method: Hand

**in the cellar :** Fermentation at 26 degrees Celsius with gradual tannin extraction resulted in an elegant tannin profile. Maturation in 100% French oak barrels for 24 months, 30% of which was new, added fine structure and smoothness to the wines' profile.

Malolactic 100%
Fermentation Stainless Steel
Bottled 11 February 2011
Barrels 24 months in 225 litre French oak 30% New Oak
Ageing: 3 years bottle maturation

# Mont Rochelle Mountain Vineyards

Franschhoek
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