

Mont Rochelle Miko Red 2009

This wine shows an intense purple red colour, a classic wine boasting pepper and spice interlaced with intense black fruits and violets. There is a complex mouth feel of seductive blackberry fruits, spice and an enticing meatiness that combines harmoniously to produce a well-balanced wine.

variety : Blend - Red | Blend - Red

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 14.5 % vol rs : 1.87 g/l pH : 3.68 ta : 5.58 g/l va : 0.57 g/l

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

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

Miko Red is produced in honour of the late Mr. Miko Rwayitare. Miko Red's are only produced in exceptional vintages, ensuring that the best wine possible is bottled in Miko's memory. Minimal intervention in the cellar ensures that all Miko wines are the ultimate expression of Mont Rochelle's terroir.

in the vineyard :

The 2008 winter season was very cold and wet, allowing for good vine dormancy and an increased water table. Late September rains further enabled accumulation of good moisture reserves in the soil. A late spring and later summer allowed for cool weather during bud break, which was delayed. This cooler weather continued into summer allowing for good flowering and fruit set. The cooler ripening season caused the harvest to start two weeks later than usual. Late February and early March temperature spikes had the cellar going into overdrive and the picking season was more than a month shorter than usual, but fruit quality was superb!

about the harvest:

Harvested in the cool of the morning, the grapes were carefully selected in the vineyard.

Harvested: 2nd March 2009

Harvest Method: Hand

in the cellar :

The grapes were gently crushed in the cellar. A co-fermentation of commercial yeasts, resulted in a complex aroma and flavour profile. Fermentation occurred in Stainless Steel with both delestage and pump overs being employed at regular intervals, temperature was maintained at 26 degrees. Maturation in barrel was employed for 20 months in 45% new oak barriques, with the balance being 2nd and 3rd fill. A course filtration was employed prior to bottling.

Malolactic: 100%

Fermentation: French oak

Ageing: 20 months in 225 litre French oak barrels

Bottled: August 2011



Mont Rochelle Mountain Vineyards

Franschhoek

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