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Mont Rochelle Chardonnay 2015

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 | 95.5% Chardonnay, 4.5% Viognier
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 13.0 % vol **rs :** 2.0 g/l **pH :** 3.44 **ta :** 6.2 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 2015 season was one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening. With the absence of the usual heat waves in most regions, cooler than usual weather in February was ideal for ripening and harvesting. Lower temperatures at night during this time contributed towards good colour and flavour development across the board.

Region Franschhoek
Vine age: 21 years
Vines per Ha: 4,000
Altitude: 280-310m

about the harvest:

Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing.

Harvested: 4 March 2015
Harvest Method: Hand

in the cellar :

The juice was then inoculated with selected cultured yeasts that favour great aroma and flavour development in the wines. Extended less contact in barrel and bâtonnage (stirring of barrels) was employed. Resulting wines were aged in 55% French oak (1st, 2nd and 3rd fill) and 45% in stainless steel to preserve aromatics and freshness. There is 4.5% of Viognier blended into the wine, to lift the aromatic profile slightly.

Malolactic: 35%
Fermentation: French oak (55%) Stainless Steel (45%)
Bottled: 30th November 2015
Barrels: 6 months in 225 litre French oak 35% New Oak, balance 2nd & 3rd
Production: 6,500 bottles

Mont Rochelle Mountain Vineyards

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