wine.co.za
easiest way to buy wine

Mont Rochelle Sauvignon Blanc 2015

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 | 87.5% Sauvignon Blanc, 10% Semillon, 2.5% Viognier
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 13.91 % vol **rs :** 2.3 g/l **pH :** 3.48 **ta :** 5.8 g/l **va :** 0.33 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 and Semillon 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 our Sauvignon blanc.

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.

Vine age 20 years
Vines per Ha 4,000
Altitude 350m

about the harvest:

Harvested in the cool of the morning.
Harvested: 10th-11th February 2015
Harvest Method: HandHarvested in the cool of the morning.

in the cellar :

the grapes were carefully selected in the vineyard before a gentle crushing, cold soaking and pressing. The juice was settled for two days followed by cold fermentation in stainless steel tank and a small percentage was moved to older French oak barrels. A small percentage of Viognier (2.5%) and Semillon (10%) was blended in to the wine after completion of fermentation. The wine was aged on the lees for 6 months for integration and complexity development.

Malolactic: None
Fermentation: Stainless Steel, French Oak
Bottled: 30th November 2015
Barrels: 4th Fill French oak, 8%
Production: 3,700 bottles

Mont Rochelle Mountain Vineyards

Franschhoek

021 876 2770
www.montrochelle.virgin.com