

## Mont Rochelle Miko White 2015

Pale straw green in colour, with beautiful stone fruit nuances and lovely fresh citrus and lime tones including butterscotch and orange peel aromas. The palate is complex and is well balanced by a finely judged and elegant toasty oak component.

**variety :** Chardonnay | 89% Chardonnay, 10% Sauvignon Blanc, 1% Semillon

**winery :** Mont Rochelle Mountain Vineyards

**winemaker :** Dustin Osborne

**wine of origin :** Franschhoek

**analysis :** alc : 13.00 % vol   rs : 1.3 g/l   pH : 3.54   ta : 5.6 g/l   va : 0.42 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** 0   **wooded**

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

### ageing :

5 Months.

Miko White is produced in honour of the late Mr. Miko Rwayitare, Miko Whites 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 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.

- Product: Miko White
- Vintage: 2015
- Region: Franschhoek
- Vine age: 21 years
- Vines per Ha: 4,000
- Altitude: 150-250 m

### about the harvest:

Harvested by hand on the 5th of March 2015.

### in the cellar :

The grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing. 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 Battonage (stirring of barrels) was employed. This wine was aged for 12 months in 90% new Burgundy (228L) oak barriques, of medium toast and tight grain, and only the best of cooperage was used. The blend comprises of 89% Chardonnay, 10% Sauvignon Blanc and 1% Semillon.

- Malolactic: 35%
- Fermentation: French Oak 100 % new
- Bottled: 12 months in 228 litre French oak 90% New Oak, 10% 2nd & 3rd Fill



• Production: 2,600 bottles

## Mont Rochelle Mountain Vineyards

Franschoek

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