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Mont Rochelle Sauvignon Blanc 2016

Pale straw with green tinges the wine displays a mix of tropical fruit characters on the nose. The lively palate exhibits hints of
passion fruit, pineapple and limes and has a fresh citrus finish.

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 :** 13.44 % vol **rs :** 2.05 g/l **pH :** 3.38 **ta :** 6.33 g/l **va :** 0.32 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 22 year old vineyards situated at Mont Rochelle. A small percentage of 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 :

Good reserves were accumulated during the post-harvest period (April and May), after which leaf fall occurred mostly at the right time. The winter started off late but the weather conditions were cold enough to break dormancy. Due to lower rainfalls, the dam and soil water levels were not sufficiently filled up to prepare the vineyards for the warmer part of the season. Spring came on time and the weather conditions were ideal which led to good, even bud burst. There were heat waves as early as the end of October with extended heat conditions throughout the summer and a second heat wave during January, which posed some challenges in the vineyard. Harvest started a week earlier due to the warmer weather and it ended about two weeks earlier. However, the temperatures started cooling off from mid-February, which led to an extended ripening period, which was advantageous for colour establishment in some of our reds. One advantage of the dry season was that grape disease and pests were limited for the 2016 season.

Vine age: 22 years
Vines per Ha: 2,300
Altitude: 320-390m

about the harvest:

Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before a gentle crushing, cold soaking and pressing.

Harvested: 23rd January - 2nd February 2016
Harvest Method: Hand

in the cellar :

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 Semillon (8%) was blended in to the wine after completion of fermentation. The wine was aged on the lees for 6 months for integration and development of complexity.

Malolactic: None
Fermentation: Stainless Steel, French Oak
Bottled: 15th July 2016

Barrels: 4th Fill French Oak, 8%

Mont Rochelle Mountain Vineyards

Franschhoek

021 876 2770

www.montrochelle.virgin.com