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Mont Rochelle Syrah 2014

Youthful in appearance, on the nose there is generous amounts of violets, black fruits, pepper and spice. The palate displays some meaty, leathery and blackcurrant notes and yet remains very fresh and elegant with a well-rounded and polished tannin profile.

variety : Shiraz | 100% Shiraz
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 14.5 % vol **rs :** 2.86 g/l **pH :** 3.56 **ta :** 5.4 g/l **va :** 0.68 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



ageing :

The wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

Our Syrah, named such due to the 'old-world' style of winemaking utilised, is far more traditional than our "New World" location would suggested with spice, herbs, pepper and black fruit dominating in the wines profile. The Shiraz vineyards on Mont Rochelle range from 200m above sea level to 450m above sea level with an incredibly steep gradient ensuring that we have a diverse flavour profile from the fruit produced. This translates into a Syrah wine with abundant layers of fruit flavours and complexity.

in the vineyard :

The 2014 vintage was characterised by cool mornings and dry conditions during the day. The South eastern wind in December helped with lowering the yield slightly. A relatively cold winter helped with better yields this vintage and the early ripening cultivators such as Chardonnay and Sauvignon blanc were outstanding! The red varietals showed full ripeness at lower sugar levels with good concentration achieved with the Cabernet Sauvignon and Shiraz.

Vine age: 11 years
Vines per Ha: 3,980
Altitude: 200-450 m

about the harvest:

Harvested: 27th February and 5th March 2016
Harvest Method: Hand

Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved.

in the cellar :

Malolactic: 100%
Fermentation: Stainless Steel
Bottled: 29th June 2016
Barrels: 18 months in 225 litre French oak. 15% New.

Mont Rochelle Mountain Vineyards

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