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Mont Rochelle Cabernet Sauvignon 2015

Light brick red with youthful purple hues, this wine displays an array of Cassis, eucalyptus and classic cigar box characters that are neatly integrated with layers of black fruits. The palate is delicately poised showing great balance of opulent fruit and acidity with tannins that are well defined and silky in texture.



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 14.38 % vol **rs :** 1.3 g/l **pH :** 3.78 **ta :** 6.2 g/l **va :** 0.65 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : With bottle ageing in our Bottle Maturation Cellar, the wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

Cabernet Sauvignon was among the first varietals planted on Mont Rochelle, making the Cabernet Sauvignon vineyard blocks some of the oldest on the farm. These older vines yield low volumes of highly concentrated fruit for the production of our elegant and complex Cabernet Sauvignon wines. The wine-style is geared towards finesse and elegance, although this wine can be powerful at times with good fruit intensity.

in the vineyard :
Region Franschhoek
Vine age: 13 years
Vines per Ha: 4,250
Altitude: 260-330 m

about the harvest:
Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved.
Harvest Method: Hand

in the cellar :
Fermentation at 26 degrees Celsius with gradual tannin extraction resulted in a full-bodied tannin profile. Maturation in 100% French oak barrels for 24 months, 30% of which was new, added fine structure and smoothness to the wines profile. With bottle ageing in our Bottle Maturation Cellar, the wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

Malolactic: 100%
Fermentation: Stainless Steel
Barrels: 24 months in 225 litre French oak 30% New Oak
Production: 6,500 bottles

Mont Rochelle Mountain Vineyards

Franschhoek
021 876 2770
www.montrochelle.virgin.com