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Mont Rochelle Sauvignon Blanc 2017

Pale straw with green tinges. This wine displays an array and abundance of tropical fruit characters on the nose, including passion fruit, pineapple, litchi, guava and limes. The palate is layered with complexity and mouth coating texture, whilst still offering a fresh and zesty appeal.



variety : Sauvignon Blanc | 93% Sauvignon Blanc, 7% Semillon
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 13.4 % vol **rs :** 2.05 g/l **pH :** 3.39 **ta :** 6.3 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 23-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 : The post-harvest period (April and May) was very hot and dry, which led to early leaf-fall in some, and the accumulation of reserves was moderate. Winter arrived late, but was cold enough to break dormancy. Although rainfall was higher than the previous season, it was still below average and the dam and soil water levels remained under pressure. We therefore had to irrigate meticulously. Spring arrived on time and warm weather in August contributed to somewhat earlier than normal, but even bud burst. However, cooler weather in September resulted in some instances of later and more uneven bud burst. October and November was characterised by cool nights and warm days, that was beneficial to flowering and berry set. The growing season and especially harvest time will be remembered for cooler nights and warmer, drier days. Harvest time kicked off on time. The generally dry season resulted in very healthy vineyards with limited occurrence of pests, diseases or rot.

• Vine age: 23 years
• Vines per Ha: 2,300
• Altitude: 320-390m

about the harvest: Harvested in the cool of the morning.
• Harvested: 31st January and 4th February 2017
• Harvest Method: Hand

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 Semillon (7%) was blended in to the wine after completion of fermentation. The wine was aged on the lees for 5 months for integration and complexity development.
• Malolactic: None
• Fermentation: Stainless Steel, French Oak
• Bottled: 29th June 2017
• Barrels: 4th Fill French Oak, 7%

Mont Rochelle Mountain Vineyards
Franschhoek

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