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# Mont Rochelle Chardonnay 2016

Pale straw colour with golden hues, the wine displays fresh citrus tones, with notes of apricot, peach stone fruits and cantaloupe. There is an underlying flintiness and an angular minerality that is underpinned by a full palate and a creamy textured palate.




**variety :** Chardonnay | 96% Chardonnay, 4% Viognier
**winery :** Mont Rochelle Mountain Vineyards
**winemaker :** Dustin Osborne
**wine of origin :** Franschhoek
**analysis :** **alc :** 13.0 % vol **rs :** 2.19 g/l **pH :** 3.37 **ta :** 5.9 g/l **va :** 0.38 g/l
**type :** White **style :** Dry **body :** Full **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

Our block of Chardonnay was the first vineyard planted on the farm in 1994, and has been producing world class wines since its first vintage with both the Mont Rochelle and MIKO Chardonnays finding their origins here. Made in a slightly oxidative, European style of Chardonnay. The Mont Rochelle Chardonnay expresses the true reflection of the Mont Rochelle terroir.

**in the vineyard :** Harvested in the cool of the morning, 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. Resulting wines were aged in 60% French oak (2nd and 3rd fill) and 40% in stainless steel to preserve aromatics and freshness. There is 4.0% of Viognier blended into the wine, to lift the aromatic profile slightly.
• Vine age: 22 years
• Vines per Ha: 4,000
• Altitude: 200m

**about the harvest:** • Harvested: 29th January and 2nd February 2016
• Harvest Method: Hand

**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. Resulting wines were aged in 60% French oak (2nd and 3rd fill) and 40% in stainless steel to preserve aromatics and freshness. There is 4.0% of Viognier blended into the wine, to lift the aromatic profile slightly.
• Malolactic: None • Fermentation: Stainless Steel (40%) French Oak (60%)
• Bottled: 15th December 2016
• Barrels: 6 months in 228 litre French Oak. Predominantly 2nd and 3rd fill.

## Mont Rochelle Mountain Vineyards

**Franschhoek**

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