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Mont Rochelle Miko Range Twin Pack

Miko White 2016 : Straw green colour with golden hues. The nose conjures images of beautiful stone fruit nuances with lovely fresh citrus lime tones, including butterscotch, oatmeal and honey. The palate is complex and is well balanced by a finely judged and elegant toasty oak component.

Miko Red 2010 : Remarkably youthful with purple tinged colour, a classic Rhone style wine boasting aromas of black fruits, cloves and spice interlaced with black olives, scrub and cracked pepper. The pallet is elegant, and portrays nuances of dark fruits and a fresh polished tannin profile.



variety : 0 | .
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : alc : . % vol rs : . g/l pH : .
type : 0
pack : 0 size : 0 closure : 0

Miko White is produced in honour of the late Mr. Miko Rwayitare, Miko Whites are only produced in exceptional vintages, ensuring that the best wine possible is bottled in Miko's memory. Minimal intervention in the cellar ensures that all Miko wines are the ultimate expression of Mont Rochelle terroir.

Miko Red is produced in honour of the late Mr. Miko Rwayitare. Miko Red's are only produced in exceptional vintages, ensuring that the best wine possible is bottled in Miko's memory. Minimal intervention in the cellar ensures that all Miko wines are the ultimate expression of Mont Rochelle's terroir.

in the vineyard : **Miko White:** 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 affected the vineyards and berries adversely. 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 sluggish ripening in some cases, 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.

Miko Red: A cool winter in 2009 prevailed, and the cool, wet spring caused uneven budding in many regions. The season was characterised by unrelenting strong winds. The summer months were exceptionally dry and windy. Sunburn, wind and heat damage combined with a deficiency in irrigation water in some regions and downy mildew resulted in crop losses. Overall cool climate during the first part of ripening was beneficial to flavour retention. February and March experienced the usual sporadic heat waves. The heat wave at the beginning of March 2010 which lasted longer than a week will certainly go down in the annals. Due to the smaller crop most blocks could be picked at optimal ripeness, and the fruit delivered was of exceptional quality.

about the harvest: **Miko White:** Harvested in the cool of the morning.

in the cellar :

Miko White: 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. This wine was fermented in 100% new Burgundy (228L) oak barriques, of medium toast and tight grain, and only the best of cooperage was used. The blend comprises of 94% Chardonnay and 6% Viognier.

Miko Red : Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before a gentle crushing in the cellar. A co-fermentation of commercial yeasts, resulted in a complex aroma and flavour profile. Fermentation occurred in Stainless Steel with both delestages being employed at regular intervals, temperature was maintained at 26 degrees. Maturation in barrel was employed for 24 months in 25% new oak barriques, with the balance being 2nd and 3rd fill. A course filtration was employed prior to bottling.

Mont Rochelle Mountain Vineyards

Franschhoek

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