

Mont Rochelle and Miko Twin Pack

Miko Chardonnay: 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.

Mont Rochelle Syrah: 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 : 0 | .

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin :

analysis : alc : . % vol rs : . g/l pH : .

type : 0

pack : 0 size : 0 closure : 0

ageing : **Mont Rochelle Syrah:** The wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

Miko Chardonnay: 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.

Mont Rochelle Syrah: 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.

in the vineyard : **Miko Chardonnay:** 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.

Mont Rochelle Syrah: 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 varieties showed full ripeness at lower sugar levels with good concentration achieved with the Cabernet Sauvignon and Shiraz.

about the harvest: **Miko Chardonnay:** Harvested by hand on the 5th of March 2015.



Mont Rochelle Syrah: 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 : Miko Chardonnay: 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.

Mont Rochelle Syrah: 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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