

Mont Rochelle Mixed Case

Little Rock Rouge: Deep purple in colour, this wine abounds in vibrant red fruit aromas reminiscent of crushed cranberries and raspberries. The palate is long and elegant with hints of vanilla and dark chocolate with fine, polished tannins.

Little Rock Blanc: The blend of four cultivars combines harmoniously to produce a very fresh and clean wine, that has a pale straw green colour and is showing a clean and inviting fruit profile of peaches and citrus. The palate is elegant with balanced texture and acidity. This is an alluring wine that is both approachable and generous in all respects.

Mont Rochelle Sauvignon Blanc: Pale straw with green tinges. This wine displays an abundance of tropical fruit characters on the nose, including passion fruit, white peach, mango, guava and limes. The palate is layered with complexity and mouth coating texture, whilst still offering a fresh and zesty appeal.

Mont Rochelle Chardonnay: 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.

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 remain very fresh and elegant with a well-rounded and polished tannin profile.

Mont Rochelle Cabernet Sauvignon: Ruby 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 : 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 Cabernet Sauvignon: 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.

Little Rock Rouge: 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.

Little Rock Blanc: We are delighted to introduce the first edition of Little Rock Blanc, a vintage designed for every day enjoyment. The wine is produced using a blend of four distinct grapes: Semillon, Viognier, Chardonnay and Sauvignon Blanc. The blend displays a pale straw green colour with a citrus and peach flavour and an elegantly balanced texture and acidity.

Mont Rochelle Syrah: The 2014 vintage was characterised by cool mornings and dry conditions during the day. The Southern eastern wind in December helped with lowering the yield slightly. A relatively cold winter helped with better yields this vintage and the early ripening

Mont Rochelle Sauvignon Blanc: The Mont Rochelle Sauvignon Blanc is made solely from 23-year-old vineyards situated at Mont Rochelle.

in the vineyard : Little Rock Rouge: Each of the cultivars in the blend was vinified

separately with blending occurring after partial barrel ageing. Fermentation at 26 degrees Celsius with gradual tannin extraction resulted in a soft tannin profile. The blend consists of 47% Merlot, 29% Cabernet Sauvignon, 20% Syrah and 4% Petit Verdot.

Little Rock Blanc: 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.

Mont Rochelle Sauvignon Blanc: 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.

about the harvest: Little Rock Rouge: Harvest Method: Hand Harvested: 3rd-15th March 2016

Little Rock Blanc: We always harvest the grapes in the morning. Harvested: 12 February - 03 March 2016 Harvest Method: Hand

Mont Rochelle Sauvignon Blanc: The 2015 season was one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening. With the absence of the usual heat waves in most regions, cooler than usual weather in February was ideal for ripening and harvesting. Lower temperatures at night during this time contributed towards good colour and flavour development across the board.

in the cellar : Little Rock Rouge: Each of the cultivars in the blend was vinified separately with blending occurring after partial barrel ageing. Fermentation at 26 degrees Celsius with gradual tannin extraction resulted in a soft tannin profile.

Little Rock Blanc: Early morning harvesting, with gentle pressing and settling on juice. Cold fermentations conducted at 12 degrees, in order to preserve aromatics on each batch. Each of the cultivars in the blend were vinified separately with blending occurring prior to bottling and with most lots seeing gross lees contact in excess of 4 months.

Mont Rochelle Cabernet Sauvignon: Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. Fermentation at 26-28 degrees Celsius with gradual tannin extraction resulted in a full-bodied tannin profile. Maturation French oak barrels for 19 months, 25% 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.

Mont Rochelle Mountain Vineyards

Franschhoek

021 876 2770

www.montrochelle.virgin.com