

Mont Rochelle 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 : Shiraz | Blend - Red

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 15 % vol rs : 3.61 g/l pH : 3.51 ta : 5.72 g/l va : 0.66 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ageing 24 months in 225 litre French oak barrels

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 terroir.

in the vineyard :

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:

Harvested in the cool of the morning, the grapes were carefully selected in the vineyard.

Harvested: 2nd March 2009

Harvest Method: Hand

in the cellar :

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

021 876 2770

www.montrochelle.virgin.com