

## Mont Rochelle Miko White 2016

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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.

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**variety :** Chardonnay | 89% Chardonnay, 10% Sauvignon Blanc, 1% Semillon

**winery :** Mont Rochelle Mountain Vineyards

**winemaker :** Dustin Osborne

**wine of origin :** Franschhoek

**analysis :** alc : 13.4 % vol    rs : 2.20 g/l    pH : 3.40    ta : 6.44 g/l    va : 0.41 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** 0    **wooded**

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

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### ageing :

5 Months.

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.

### in the vineyard :

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.

### about the harvest:

Harvested in the cool of the morning.

**in the cellar :** 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.



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## Mont Rochelle Mountain Vineyards

Franschhoek

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[www.montrochelle.virgin.com](http://www.montrochelle.virgin.com)