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Mont Rochelle Syrah 2015

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 : Shiraz | 100% Shiraz
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 14.5 % vol **rs :** 2.61 g/l **pH :** 3.61 **ta :** 5.72 g/l **va :** 0.66 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork



ageing :

The wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

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. This translates into a Syrah wine with abundant layers of fruit flavours and complexity.

in the vineyard :

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.

Vine age: 12 years
Vines per Ha: 3,980
Altitude: 200-450 m

about the harvest:

Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved.

Harvested: 24th February and 25th March 2015
Harvest Method: Hand

in the cellar :

Fermentation at 28 degrees Celsius with delestage twice daily and gradual tannin extraction resulted in an elegant tannin profile. Maturation in 100% French oak barrels for 18 months, 15% of which was new, added fine structure and smoothness to the wines' profile. With 12 months 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.

Malolactic: 100%
Fermentation: Stainless Steel
Bottled: 25th January 2017

Mont Rochelle Mountain Vineyards

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