

Mont Rochelle Chardonnay 2017

Pale straw colour with golden hues, the 2017 Mont Rochelle Chardonnay displays flinty, mineral and white stone fruit like characteristics on the nose. There are hints of citrus and pear on the palate which is refreshingly long and angular on the finish.

variety : Chardonnay | 96% Chardonnay, 4% Viognier

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 13.89 % vol rs : 1.6 g/l pH : 3.37 ta : 5.80 g/l va : 0.38 g/l

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

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

Our block of Chardonnay was the first vineyard planted on the farm in 1994, and has been producing world class wines since its first vintage with both the Mont Rochelle and MIKO Chardonnays finding their origins here. Made in a slightly oxidative, European style of Chardonnay. The Mont Rochelle Chardonnay expresses the true reflection of the Mont Rochelle terroir.

Vintage: 2017

in the vineyard : 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. Winter arrived late, but was cold enough to break dormancy. Although rainfall was higher than the previous season, it was still below average and the dam and soil water levels remained under pressure. We therefore had to irrigate meticulously. Spring arrived on time and warm weather in August contributed to somewhat earlier than normal, but even bud burst. However, cooler weather in September resulted in some instances of later and more uneven bud burst. October and November were characterised by cool nights and warm days, that was beneficial to flowering and berry set. The growing season and especially harvest time will be remembered for cooler nights and warmer, drier days. Harvest time kicked off on time. The generally dry season resulted in very healthy vineyards with limited occurrence of pests, diseases or rot.

about the harvest: Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing.

in the cellar : 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. Resulting wines were aged in 55% French oak (15% new balance 2nd & 3rd fill) and 45% in stainless steel to preserve aromatics and freshness. There is 7.0% of Viognier blended into the wine, to lift the aromatic profile slightly.

Mont Rochelle Mountain Vineyards

Franschhoek

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