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Mont Rochelle Sauvignon Blanc 2019

A Franschhoek style Sauvignon Blanc which is represented by tropical fruit aromas and a broad palate that has lovely freshness. Pale straw with green tinges. This wine displays passion fruit, grapefruit, guava and lemon rind on the nose. The palate is layered with complexity and mouth coating texture, whilst still offering a fresh and zesty appeal.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 12.5 % vol **rs :** 1.93 g/l **pH :** 3.30 **ta :** 6.34 g/l **va :** 0.35 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

The Mont Rochelle Sauvignon Blanc is made solely from 24-year-old vineyards situated at Mont Rochelle. A small percentage of Semillon was blended into the wine, with part of the wine being fermented in neutral oak barrels for increased complexity and texture. Freshness and layered fruit complexity are the hallmarks of our Sauvignon blanc.

in the vineyard : Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before a gentle crushing, cold soaking and pressing. The juice eas put through cold stabulation for 6 days at 6 degrees and then allowed to settle for two days. This was followed by racking and then fermentation at various temperatures and a small percentage was moved to older French oak barrels. A small percentage of Semillon (14 %) was blended into the winter after completion of fermentation. The wine was aged on the lees for 8 months for integration and complexity development.

• Vine age: 24 years
• Vines per Ha: 4.100
• Altitude: 320-390m

about the harvest: Harvested: 11th, 12th and 27th Feb 2019
• Harvest Method: Hand

in the cellar : The grapes were carefully selected in the vineyard before a gentle crushing, cold soaking and pressing. The juice was settled for two days followed by cold fermentation in stainless steel tank and a small percentage was moved to older French oak barrels. A small percentage of Semillon (7%) was blended in to the wine after completion of fermentation. The wine was aged on the lees for 5 months for integration and complexity development.
• Malolactic: None
• Fermentation: Stainless Steel, French Oak
• Barrels: 4th Fill French Oak, 7%

Mont Rochelle Mountain Vineyards

Franschhoek

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