

## Mont Rochelle Miko White 2017

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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 | 100% Chardonnay

**winery :** Mont Rochelle Mountain Vineyards

**winemaker :** Dustin Osborne

**wine of origin :** Franschhoek

**analysis :** alc : 13.5 % vol   rs : 1.80 g/l   pH : 3.49   ta : 5.29 g/l   va : 0.46 g/l

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

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

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### ageing :

3 Months.

Miko Chardonnay 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 :

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.

Region: Franschhoek

Vine age: 23 years

Vines per Ha: 4,000

Altitude: 150 - 250m

### about the harvest:

Harvested in the cool of the morning.

**in the cellar :** 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. 100% Chardonnay with 50% Malolactic Fermentation employed to add texture to the wine.



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## Mont Rochelle Mountain Vineyards

**Franschoek**

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