

Mont Rochelle Little Rock Blanc 2021

Pale straw green with golden hues, this wine exhibits an abundance of stone fruit and tropical aromas reminiscent of peaches, apricots and perfume with subtle spice nuances. Flavours of fruit salad and a fresh lively acidity neatly tie the wine together.

variety : Chardonnay | 41% Sauvignon Blanc, 40% Chardonnay, 10% Viognier & 1% Semillon

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 13.14 % vol rs : 2.61 g/l pH : 3.40 ta : 5.82 g/l va : 0.54 g/l

type : White **style :** Dry **taste :** Fruity

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

about the harvest: One of the latest harvests ever.

Winter arrived late and the first winter rainfall only occurred towards the end of May. The rainfall was low until July, after which above-average rainfall was measured. It's assumed that the accompanying cold temperatures (lower than the long-term average) were sufficient to provide in the vineyards' needs.

Although the total winter rainfall was lower than the long-term average, the soil water content was replenished to water-holding capacity. Utterly warm weather conditions during the second half of August resulted in early bud burst in many vineyards. The following period was cool, which temporarily delayed the initial fast development, although rising temperatures at the beginning of September accelerated bud burst and shoot growth once more.

Vineyards generally displayed good, even and timely bud burst. Weather conditions during the flowering period was favourable for good berry set. Temperatures during the growth season were relatively moderate and the vigour was quite strong. Véraison occurred fast and relatively evenly.

Green bunch removal was applied on premium blocks – especially in blocks where the vineyards had poor berry set. Temperatures suddenly spiked during mid - January, after which it dropped rapidly due to a cold front, which also brought along wide-spread rains. The harvest season commenced relatively early, with some blocks harvested 14 days earlier.

in the cellar : Early morning harvesting, with gentle pressing and settling on juice. Cold fermentations conducted at 12 degrees, in order to preserve aromatics on each batch. Each of the cultivars in the blend were vinified separately with blending occurring prior to bottling and with most lots seeing gross lees contact in excess of 4 months.



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Franschhoek

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