

Mont Rochelle Sauvignon Blanc 2020

A Franschhoek style Sauvignon Blanc which portrays a melange of tropical fruit aromas and a broad palate that has lovely freshness. Pale straw with green tinges. This wine displays gooseberry, grapefruit, pineapple and fresh 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 : 13.56 % vol rs : 2.04 g/l pH : 3.26 ta : 6.53 g/l va : 0.35 g/l

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

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

2021 Michelangelo International Wine & Spirits Awards - Gold

The Mont Rochelle Sauvignon Blanc is made solely from old vineyards situated in Franschhoek. 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 was put through cold stabilization 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 wine after completion of fermentation. The wine was aged on the lees for 8 months for integration and complexity development.

about the harvest: Harvested 5th, 6th and 7th Feb 2020

Harvest Method Hand

Malolactic None

Fermentation Stainless Steel, French Oak

Bottled 17th August 2020

Barrels Neutral French Oak, 14%



Mont Rochelle Mountain Vineyards

Franschhoek

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