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Mont Rochelle Syrah 2016

Youthful in appearance, on the nose there is generous amounts of violets, Intense red fruit and white pepper. The palate displays some juicy, vibrant red fruit and spice, yet remains very fresh and elegant with a well-rounded and polished tannin profile.



variety : Shiraz | 100% Shiraz
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 14.5 % vol **rs :** 2.61 g/l **pH :** 3.51 **ta :** 5.70 g/l **va :** 0.66 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing :

The wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

Our Syrah, named such due to the 'old-world' style of winemaking utilised, is far more traditional than our "New World" location would suggested with spice, herbs, pepper and black fruit dominating in the wines profile. The Shiraz vineyards on Mont Rochelle range from 200m above sea level to 450m above sea level with an incredibly steep gradient ensuring that we have a diverse flavour profile from the fruit produced. This translates into a Syrah wine with abundant layers of fruit flavours and complexity.

in the vineyard : The 2016 season was one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. The weather was very warm, especially from the end of October towards the end of January, which restricted the growth and constituted lower bunch masses and smaller berries. However, the dry conditions led to the vineyards and grapes being very healthy overall. Smaller berries led to more concentrated colour and flavour.

about the harvest:

in the cellar :
Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. Fermentation at 28 degrees Celsius with delestage twice daily and gradual tannin extraction resulted in an elegant tannin profile. Maturation in 100% French oak barrels for 18 months, 15% of which was new, added fine structure and smoothness to the wines' profile. With 12 months bottle ageing in our Bottle Maturation Cellar, the wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

Mont Rochelle Mountain Vineyards

Franschhoek

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