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Mont Rochelle Cabernet Sauvignon 2017

Classic in style with a lovely tannin structure and nuances of eucalyptus, cassis and blackcurrant. This wine is ready for drinking but will most definitely benefit from careful cellaring for at least 10 years from vintage. Ruby red with youthful purple hues, this wine displays an array of classic cigar box characteristics that are neatly integrated with layers of black fruits and pencil shavings. The palate is a delicate balance of opulent fruit and acidity with tannins that are well defined and silky in texture.



variety : Cabernet Sauvignon | 91% Cabernet Sauvignon, 9% Petit Verdot
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 14.31 % vol **rs :** 2.80 g/l **pH :** 3.54 **ta :** 5.81 g/l **va :** 0.68 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Cabernet Sauvignon was among the first varietals planted on Mont Rochelle, making the Cabernet Sauvignon vineyard blocks some of the oldest on the farm. These older vines yield low volumes of highly concentrated fruit for the production of our elegant and complex Cabernet Sauvignon wines. The wine-style is geared towards finesse and elegance, although can be powerful at times with good fruit intensity.

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 was 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.

in the cellar : Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. Fermentation at 26-28 degrees Celsius with gradual tannin extraction resulted in a full-bodied tannin profile. Maturation French oak barrels for 22 months, 20% of which was new, added fine structure and smoothness to the wines profile. With 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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