

Mont Rochelle Miko Red 2016

Remarkably youthful with both purple and garnet hues, a classic Syrah boasting black fruits, spice and savoury aromatics with flavours of blackcurrant, olive and tapenade on a silky tannin profile.

variety : Shiraz | 100% Shiraz

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 15.07 % vol rs : 3.52 g/l pH : 3.52 ta : 5.75 g/l va : 0.67 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2023 Investec Trophy Wine Show - Bronze

Our Syrah, named such due to the 'old-world' style of winemaking utilised, is far more traditional than our "New World" location would suggest 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: Harvesting of the grapes occurred in the cool of the morning at optimal ripeness, ensuring maximum fruit potential for the wine.

in the cellar : The grapes were carefully selected in the vineyard before a gentle crushing in the cellar after hand sorting was done in the cellar. A co-fermentation of commercial yeasts resulted in a complex aroma and flavour profile. Fermentation occurred in stainless steel with two delestages being employed daily, temperature was maintained at 26 degrees. Maturation in barrel was employed for 24 months in 80% new oak barriques, with the balance being 2nd and 3rd fill. A course filtration was employed prior to bottling.



Mont Rochelle Mountain Vineyards

Franschhoek

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