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Mont Rochelle Chardonnay 2022

This fruit forward Chardonnay is more European in style with an integrated oak component and lovely angular acidity. Pale straw in colour with golden hues and displays white pear, lemon curd and pineapple characteristics on the nose. There are hints of citrus and stone fruit on the palate which is refreshingly long and lingering on the finish.

variety : Chardonnay | 100% Chardonnay
winery : Mont Rochelle Mountain Vineyards
winemaker : Dustin Osborne
wine of origin : Franschhoek
analysis : **alc :** 13.03 % vol **rs :** 2.35 g/l **pH :** 3.37 **ta :** 5.65 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



Our block of Chardonnay was the first vineyard planted on the farm in 1994, and has been producing world class wines since its first vintage with both the Mont Rochelle and MIKO Chardonnays finding their origins here. The Mont Rochelle Chardonnay expresses the true reflection of the Mont Rochelle terroir.

about the harvest: 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 were 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.

Harvested in the cool of the morning, the grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing.

in the cellar : The juice was then inoculated with selected cultured yeasts that favour aroma and flavour development in the wines. Extended lees contact in barrel and Battonage (stirring of barrels) was employed. Resulting wines were aged in 85% French oak (16% 1st fill and the balance in 2nd 3rd fill) and 15% in stainless steel to preserve aromatics and freshness. The final blend is comprised of two different clones of Chardonnay to lend complexity to the wines.

Mont Rochelle Mountain Vineyards

Franschhoek

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