

Mont Rochelle Sauvignon Blanc 2022

A fruit driven style of Sauvignon Blanc which portrays a melange of tropical fruit aromas and a broad palate that has lovely freshness and complexity. Pale straw with green tinges. This wine displays fresh black current, passion fruit, gooseberries and lime on the nose. The palate is layered with complexity and mouth coating texture, whilst still offering a fresh and mineral appeal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 12.46 % vol rs : 1.596 g/l pH : 3.29 ta : 6.34 g/l

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

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

2023 Gilbert & Gaillard International Challenge - 90 Points

2023 Investec Trophy Wine Show - Silver

The Mont Rochelle Sauvignon Blanc is made up from 2 very distinctive vineyards, one situated in Franschhoek and the other in a cooler climate, Durbanville area. Freshness and layered fruit complexity are the hallmarks of our Sauvignon blanc.

about the harvest: Harvested in the cool of the morning, the grapes were carefully selected in the vineyards before a gentle crushing, cold soaking and pressing.

in the cellar : The juice was allowed to settle for two days. This was followed by racking and then fermentation at various temperatures. Each block of grapes was handled separately. The wines were aged on the lees for 6 months for integration and complexity development. After this period the different components were carefully blended and bottled



Mont Rochelle Mountain Vineyards

Franschhoek

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