

Mont Rochelle Miko White 2018

Straw green colour with golden hues. The nose conjures images of beautiful stone fruit nuances with lovely fresh citrus lime tones, including butterscotch, oatmeal, and honey. The palate is complex and is well balanced by a finely judged and elegant toasty oak component.

variety : Chardonnay | 100% Chardonnay

winery : Mont Rochelle Mountain Vineyards

winemaker : Dustin Osborne

wine of origin : Franschhoek

analysis : alc : 13.5 % vol rs : 1.80 g/l pH : 3.49 ta : 5.29 g/l va : 0.46 g/l

type : White **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

2023 Investec Trophy Wine Show - Bronze

Miko Chardonnay is produced in honour of the late Mr. Miko Rwayitare, Miko Whites are only produced in exceptional vintages, ensuring that the best wine possible is bottled in Miko's memory. Minimal intervention in the cellar ensures that all Miko wines are the ultimate expression of Mont Rochelle terroir.

about the harvest:

Harvested in the cool of the morning.

in the cellar : The grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing. The juice was then inoculated with selected cultured yeasts that favour great aroma and flavour development in the wines. Extended less contact in barrel and Battonage (stirring of barrels) was employed. This wine was fermented in 100% new Burgundy (228L) oak barriques, of medium toast and tight grain, and only the best of cooperage was used. 100% Chardonnay with 50% Malolactic Fermentation employed to add texture to the wine.



Mont Rochelle Mountain Vineyards

Franschhoek

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