

Mont Rochelle Sauvignon Blanc 2025

Mont Rochelle Sauvignon Blanc 2025 is 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 currants, passion fruit, gooseberries and green figs 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 : Michael Langenhoven

wine of origin : Western Cape

analysis : alc : 13.25 % vol rs : 2.4 g/l pH : 3.25 ta : 6.4 g/l

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

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

2025 Veritas Awards - Silver

2025 Michelangelo Awards - Double Gold

2025 IWSC - 91 points

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

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