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Mont Rochelle Chardonnay 2025

The fruit-forward Mont Rochelle Chardonnay 2024 is more European in style with an integrated oak component and lovely angular acidity. Pale straw in colour with golden hues and displays stone fruit, lemon curd and pineapple characteristics on the nose. There are hints of citrus and stone fruit on the palate, which is refreshingly long, mineral and lingering on the finish.



variety : Chardonnay | 100% Chardonnay
winery : Mont Rochelle Mountain Vineyards
winemaker : Michael Langenhoven
wine of origin : Franschhoek
analysis : **alc :** 13.01 % vol **rs :** 2.2 g/l **pH :** 3.45 **ta :** 5.63 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Gilbert & Gaillard - Double Gold

Nestled in the heart of our farm since 1994, our Chardonnay vineyard stands as a testament to time and taste. It's where the Mont Rochelle and MIKO Chardonnays first sprouted, crafting a legacy of world-class wines. Here, the Mont Rochelle Chardonnay whispers the secrets of our terroir in every sip.

in the vineyard : The 2025 post-harvest period was characterised by warm, dry and windy conditions, which promoted optimal canopy functioning and supported the accumulation of carbohydrate reserves. The winter rains were sufficient to replenish the soil water tables. Cold accumulation was generally sufficient for good set. The growing season commenced approximately ten days later than the previous year, and this slower pace persisted throughout the season. Temperate conditions during bunch and berry development were particularly favourable for berry set. During the harvest period, moderate to cool and dry conditions prevailed across most growing regions. Across the board, grape analyses indicated above-average acidity levels, alongside intense colour and flavour profiles, which bodes well for the anticipated wine quality.

about the harvest: Hand harvested in the cool of the morning on 25 January 2025

in the cellar : The grapes were carefully selected in the vineyard before undergoing gentle whole bunch pressing. Juice was settled for 48 hours. The juice was then inoculated with selected cultured yeasts that favour aroma and flavour development in the wines. Extended lees contact in barrel, cement eggs and Foudre and Battonage (stirring of barrels) was employed. Resulting wines were aged in 80% French oak (10% 1st fill and the balance in 2nd and 3rd fill) and 20% in a cement egg 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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