

Mont Rochelle Miko Red 2022

Remarkably youthful with dark red hues. This full-bodied wine displays complex layers of Cassis, dark and red fruit on the nose with beautiful perfumy nuances. On the palate, there is a combination of rich dark fruit flavours from the Cabernet sauvignon and fresh vibrant red fruit, pencil shavings and perfumy notes from the Cabernet franc that is in perfect harmony. The tannins are very well integrated and velvety in texture. The rich finish of the wine is well-rounded with a beautiful, complex and layered aftertaste.

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 28% Cabernet Franc

winery : Mont Rochelle Mountain Vineyards

winemaker : Michael Langenhoven

wine of origin : Franschhoek

analysis : alc : 14.62 % vol rs : 3.8 g/l pH : 3.62 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2025 - Michelangelo - Gold

2025 - IWSC - 92 Points

Our Miko Cabernet Sauvignon/ Cabernet Franc is produced in honour of the late Mr. Miko Rwayitare. Miko Reds 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.

in the vineyard : The weather was moderate in the post-harvest period, which led to leaves falling later than normal and vines building up good reserves. Winter conditions were excellent, characterised by mostly above-average cold units and frequent snow on high-lying areas of the Cape Fold Mountains. Most wine-growing regions received higher-than-normal rainfall that supplemented groundwater levels. Due to a cool, wet spring, budding was seven to 14 days later than normal in general, but consistently good and even.

The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering, which occurred about five days later than usual. The set occurred at a good tempo and was mostly even. Shoots and leaves started to grow vigorously as temperatures increased in December. This necessitated additional canopy management actions such as leaf removal, tipping and topping, according to growth per region, cultivar, and wine goal. Harvest time was delayed by ten to 14 days in general. As temperatures remained moderate throughout the rest of the season, vineyards took their time to reach optimum ripeness.

about the harvest: Hand harvested on 22 March 2022

in the cellar : The grapes were harvested in the cool of the morning, the grapes were carefully selected in the vineyard before a gentle crushing in the cellar after hand sorting was done in the cellar. A co-fermentation of commercial yeasts resulted in a complex aroma and flavour profile. Fermentation occurred in Stainless Steel with two dele stages being employed daily, temperature was maintained at 26 degrees.

Maturation in barrel was employed for 18 months in 40% new 300-litre oak barriques, with the balance being 2nd and 3rd fill. After meticulous blending, the blend of 72% Cabernet Sauvignon and 28% Cabernet Franc was put to barrel for another 6 months for integration to take place between the 2 blended varieties, so 24 months in barrels. A course filtration was employed before bottling. The wine spends another 2 years in the bottle before it is released.



Mont Rochelle Mountain Vineyards

Franschhoek

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