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Mont Rochelle Cabernet Sauvignon 2023

Classic in style with a lovely tannin structure and nuances of eucalyptus, cassis and blackcurrant. Ruby red with youthful purple hues, this wine displays an array of classic cigar box characteristics that are neatly integrated with layers of black fruits and pencil shavings. The palate is a delicate balance of opulent fruit and acidity with tannins that are well-defined and silky in texture.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
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 : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 - Concours Mondial du Bruxelles - Gold
2025 - Gilbert & Gaillard - Double Gold

Cabernet Sauvignon was among the first varietals planted at Mont Rochelle, making the Cabernet Sauvignon vineyard blocks some of the oldest on the farm. These older vines yield low volumes of highly concentrated fruit for the production of our elegant and complex Cabernet Sauvignon wines. The wine-style is geared towards finesse and elegance, although this wine can be powerful at times with good fruit intensity.

in the vineyard : Cabernet Sauvignon was among the first varietals to be replanted at Mont Rochelle. These 7-year-old, Virus free vines yield healthy fruit at optimal ripeness and highly concentrated fruit to produce our elegant and complex Cabernet Sauvignon wines. The wine-style is geared towards finesse and elegance, although this wine can be powerful at times with good fruit intensity.

about the harvest: Hand harvested on 13 March 2023

in the cellar : Harvesting of the grapes occurred at optimal ripeness ensuring that the maximum fruit potential for the wine was achieved. Fermentation at 26-28 degrees Celsius with gradual tannin extraction resulted in a full-bodied tannin profile. Maturation in French oak barrels for 18 months, 20% of which was new, added fine structure and smoothness to the wine's profile. With bottle ageing in our Bottle Maturation Cellar, the wine is now ready for drinking but will most definitely reward careful cellaring for at least 10 years from Vintage.

Mont Rochelle Mountain Vineyards

Franschhoek
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