

## Mont Rochelle Miko Chardonnay 2024

Straw green colour with golden hues. The nose conjures images of beautiful stone fruit nuances with lovely fresh citrus lime and orange peel tones, including almonds and marzipan. The palate is complex and well balanced by a creamy and elegant toasty oak component with a beautiful mineral finish.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Mont Rochelle Mountain Vineyards

**winemaker** : Michael Langenhoven

**wine of origin** : Franschhoek

**analysis** : **alc** : 13.32 % vol **rs** : 2.4 g/l **pH** : 3.36 **ta** : 5.64 g/l

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

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

Miko White 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.

**in the vineyard** : The 2023/2024 season will be remembered for cool and wet conditions leading up to the vintage, culminating with the disastrous flooding at the end of September. Spring was quite warm, and this progressed to become a hot and very dry growing and ripening season. Wind was a constant from this point on and made for not so good flowering and smaller bunches. The Crop was smaller than 2023 but very good quality grapes were harvested.

**about the harvest**: Harvested in the cool of the morning, the grapes were carefully selected in the vineyard.

**in the cellar** : The grapes underwent gentle whole bunch pressing. 48 Hours settling was allowed. The juice was then inoculated with selected cultured yeasts that favour great aroma and flavour development in the wines. Extended lees contact in the barrel and Foudre and Battonage (stirring of barrels) was employed. This wine was fermented in 38% new (300L) oak barriques and 1500 liter Foudre, of medium and light toast and tight grain, and only the best of cooperage was used for 8 months. After 8 months the blend of the different components was made and put back to Foudre and barrel for another 3 months for good integration. 100% Chardonnay with 100% Malolactic Fermentation employed to add texture to the wine.



### Mont Rochelle Mountain Vineyards

Franschhoek

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[www.montrochelle.virgin.com](http://www.montrochelle.virgin.com)