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Mont Rochelle Sauvignon Blanc 1999

The practice of "Vendange limitee" or the limitation of yield has resulted in a crisp and rich Sauvignon Blanc with the elegance of the Franshhoek terroir. Brilliant, bright, green tinged, light yellow. Clean, crisp grassy, herbal aromas leap out of the glass and lead on to a lively fresh palate. Citrus and herbal flovours mingle with gooseberry and tropical fruits. Long refreshed finish, wanting more. Great with oysters, seafood and green asparagus.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Mont Rochelle Mountain Vineyards
winemaker : Anna-Maree Mostert
wine of origin : Franschhoek
analysis : **alc :** 13.4 % vol **rs :** 1.7 g/l **pH :** 3.3 **ta :** 5.8 g/l

ageing : Will continue to improve in the bottle over next 3 years.

in the cellar : Picked by hand at 23,5Â° Balling. Destemmed, crushed, chilled and pumped directly into press. Skin contact in press for 2-3 hours. Fermented dry in stainless steel tanks fro 10-14 days. No wood maturation nor malolactic fermentation.

Mont Rochelle Mountain Vineyards

Franschhoek

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www.montrochelle.virgin.com