

Mont Rochelle Alchemy 2002

This brand new blend of Cabernet Sauvignon, Cabernet Franc, Pinotage, Merlot and Shiraz is an easy drinking wine for any occasion. Combining depth of flavour with light tannins, it has a soft mouthfeel with a velvety finish. A well-balanced wine with a long way to go.

variety : Pinotage | 25% Merlot, 25% Cabernet Sauvignon, 20% Shiraz, 20% Pinotage, 10% Cabernet Franc

winery :

winemaker :

wine of origin :

analysis : alc : 14.4 % vol rs : 2.3 g/l pH : 3.86 ta : 5.4 g/l

type : Red

about the harvest: Hand picked at 23Â° to 26Â° Balling.

in the cellar : Destalked and cold soaked for 2 days. Fermented using Lalvin M yeast at temperature between 25Â°C and 30Â°C. Average of 10 days post fermentation maceration, then racked to 225l French oak barrels. 33% New fill. Malo-lactic fermentation occurred in barrel. Barrels from the forests of Alliers, Nevers & Tronçais. Barrel matured for 12 months.