

## Mont Rochelle Shiraz 2002

Intense plummy red in colour, this full bodied wine offers an array of aromatic sensations, including white pepper and spice interlaced with plums and blackberries. This follows through to a superlatively structured mouth feel of seductive red berry fruits and layers of mocha, combining harmoniously with ripe berry and oak tannins, giving the wine length, structure and excellent aging potential

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :**

**wine of origin :**

**analysis :** alc : 15.5 % vol rs : 2.92 g/l pH : 3.68 ta : 5.95 g/l va : 0.78 g/l so2 :  
78 mg/l fso2 : 34 mg/l

**type :** Red

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

**in the cellar :** Destalked and cold soaked for 3 days. Fermented using Lalvin M yeast at temperature between 25Â°C and 30Â°C. Average of 28 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 20 - 24 months.