



Little Rock Rouge, Mont Rochelle 2017 Mont Rochelle Winery, Western Cape, South Africa

LCBO # 18682 | 14.6 % alc./vol. | \$16.95 | Release date: 20-Feb-2021

"A clean, rich and flavourful red from Franschoek based on merlot, cabernet sauvignon and syrah. Full-bodied but not heavy, quite elegant with bright acidity and smooth mouth-filling tannins. Elegant, showing restraint and polish. An impressive value with excellent length. Tasted February 2021." **Score – 89p (Sara d'Amato, WineAlign)**

Deep purple in colour, this wine abounds in vibrant red fruit aromas reminiscent of crushed cranberries and raspberries. The palate is long and elegant with hints of vanilla and dark chocolate with fine, polished tannins. This wine strikes a perfect balance between easy-drinking and complexity showing a balanced fruit profile and a smooth, soft palate.

Terroir:

The grounds at Mont Rochelle cover 39 Ha around Franschoek (in the Afrikaans language means 'French corner') that was once a French enclave. The vineyards are at ~400m elevation exposing the grapes to a range of micro-climates. Mediterranean-like conditions in the Western Cape with dry summers and high winter rainfalls. The Franschoek Valley also exposed to the south-east winds with cooler air allowing for a longer ripening period.



Vinification:

Hand harvested grapes. Each of the cultivars in the blend vinified separately with blending occurring after partial barrel ageing. Fermentation at 26°C with gradual tannin extraction.

Varieties: Merlot 43%, Cabernet Sauvignon 42%, Syrah 15%

Residual Sugar: 3 g/L

Serving suggestion and food pairing: Serve at 17°C. It is excellent with red meat, seasoned vegetables and cheeses. Enjoy it with Mediterranean dishes.

Sara d'Amato, WineAlign **89p**

John Platter **3.5 out of 5**

