

Franschhoek Cellar Chardonnay 2004

Medium bodied white wine. Typical citrus flavours of the Chardonnay grape on the nose and palate, with well integrated wood. A medium-bodied Chardonnay with gentle oaking, the wine shows classic bright citrus flavours over a soft and supple body.

Drink on its own or with a light meal. Ideal with line fish, it is particularly suited to smoked trout.

variety : Chardonnay | 100% Chardonnay

winery : Franschhoek Cellar

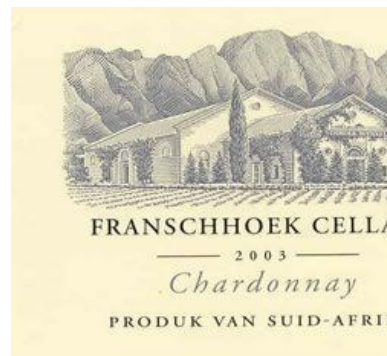
winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.04 % vol rs : 2.36 g/l pH : 3.39 ta : 5.49 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle



ageing : Enjoy within 2 years of vintage.

in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 5-10 years

Type of soil: Alluvial

about the harvest: Selected vineyards harvested by hand when sugar reached 23Â°B.

in the cellar : After crushing and destalking, the pulp was pumped into separator tanks where skin contact for Â± 4 - 6 hours was given. Settlement took place overnight. The free run juice was inoculated with active dry yeast. Fermentation took place at about 10-13Â°C. 40% of the Chardonnay was fermented on 90% French Medium toasted staves and 10% American MT (Medium toasted) oak staves, after three months the wine was raked from its lees and was put back on 100% French MT staves for one month. The final blend consists of 40% unwooded and 60% wooded wine.

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