

Franschhoek Semillon Barrel Fermented 1997

A light yellowish colour with butter, vanilla on toasty oak on the nose. The palate is of tropical fruit flavours which lingers on the palate. A delightful lunchtime wine or serve as an aperitif. Any white meat dishes. The wine from this grape is light and delicate with a soft acid sugar balance and tropical fruit flavours which lingers on the palate.

variety : Semillon | Semillon

winery : Franschhoek Cellar

winemaker : Deon Truter

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.3 g/l pH : 3.27 ta : 7.0 g/l

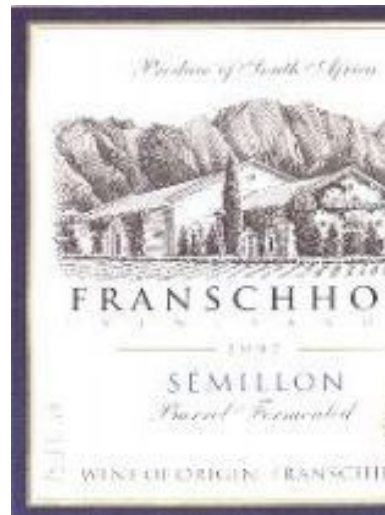
type : White

pack : Bottle

in the cellar : Settled in stainless steel tanks. Fermented in 225l New French oak barrels for about 10 days. After fermentation and was left on the lees until November and bottled in December 1997. Wood matured in small, new French oak barrels for about 8 months.

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1998 - Veritas - Bronze



Franschhoek Cellar

Franschhoek

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