

Franschhoek Cellar Reserve Semillon 2004

Full bodied white wine. Good balance between oak and tropical citrus flavours, with a buttery palate that enhances the smooth creamy texture of this complex wine. A rich and complex wine with lovely balanced citrus flavours matched to a lively freshness.

variety : Semillon | 100% Semillon

winery : Franschhoek Cellar

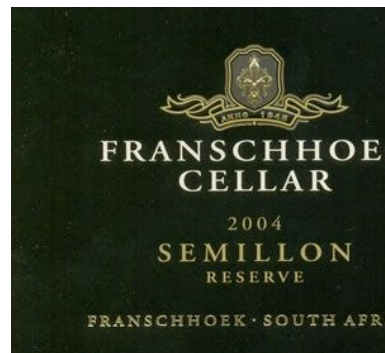
winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.4 g/l pH : 3.4 ta : 6.8 g/l

type : White **body :** Full **wooded**

pack : Bottle



ageing : 3 years from vintage.

in the vineyard : Grapes originated from a single vineyard in Franschhoek Region.

Average age of vines: 5-10 years

Type of Soil: Alluvial

about the harvest: Selected vineyard (Producer: Graham Severn) harvested by hand at 23Â°B.

in the cellar : After crushing and destalking the pulp is pumped into separator tanks where skin contact for \pm 4 - 6 hours is given. Settlement takes place overnight. The free run juice is inoculated with active dry yeast. Fermentation took place in barrels. After fermentation, the wine was kept on its lees for 6 months, then racked and matured in a tank. When the wine is required for bottling, it is racked, stabilised and filtered.

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