

## Franschoek Sauvignon Blanc 1999

The nose is of gooseberry's and tropical fruit flavours. A finely structured crisp dry white wine with delicate fruit flavours which lingers on the palate. Would be ideal with Franschoek's local trout or white meat dishes. Served chilled.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Franschoek Cellar

**winemaker :** Deon Truter

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 1.43 g/l   pH : 3.27   ta : 5.47 g/l

**type :** White

**pack :** Bottle



**in the cellar :** Special selected vineyards, from special selected producers 22Å°B. Cooled down in masscooler to 15Å°C. Skin contact in separator Å±24 hours. Only free run juice used. Settled over night. Pumped to fermentaiton at 15Å°C for a period of 10 to 14 days. Wine racked and bottled in April 1999.

### Franschoek Cellar

Franschoek

021 876 2086

[www.franschoekcellar.co.za](http://www.franschoekcellar.co.za)