

La Cotte Blanc de Blanc

A crisp dry white wine, floral and fresh on the nose, and elegant on the palate with a good finish.

Ideal for easy drinking on its own or enjoy with stirfry, pasta and other light meals.

variety : Chenin Blanc | Chenin Blanc, Semillon, Colombard, Muscat d'Alexandrie

winery : Franschoek Cellar

winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.5 % vol pH : 3.06 ta : 5.9 g/l

type : White **style :** Dry **body :** Light **taste :** Fragrant

pack : Bottle

ageing : Enjoy within 18 months from vintage.

in the vineyard : Grapes originated from Franschoek Region

Average age of vines: 10-15 years

Type of soil: Alluvial

about the harvest: Harvested at sugar levels between 21 - 23°B.

in the cellar : After destalking, extraction is achieved by 8-10 hours skin contact. After separation from the skins the juice is settled overnight. Clear juice is racked from the lees to a fermentation tank and inoculated with active dry yeast. Fermentation takes place at 12 - 15°C. The wine is allowed to ferment dry, then racked from the lees, stabilised and filtered ready for bottling.

Franschoek Cellar

Franschoek

021 876 2086

www.franschoekcellar.co.za

