

Franschhoek Cellar Reserve Chardonnay 2004

Full bodied white wine. Typical citrus flavours of the Chardonnay grape on the nose and palate, with delicate wood definition and rich aftertaste

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

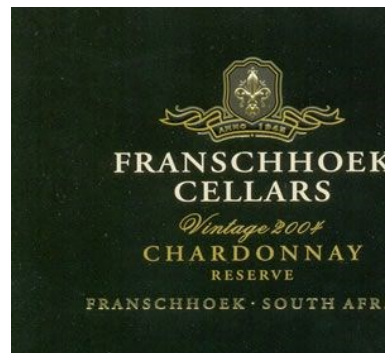
winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.70 g/l pH : 3.46 ta : 5.86 g/l

type : White

pack : Bottle



ageing : Enjoy within two years of vintage.

in the vineyard : Grapes originated from the Franschhoek Region

Average age of vines: 14 years

Type of soil: Alluvial

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

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 13-15Â°C. Chardonnay was fermented and matured in 100% French Medium toasted barrels for 8months. 50% was third fill and 50% was in new wood barrels.

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