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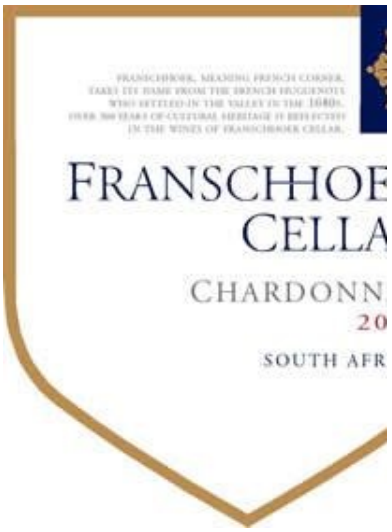
Franschhoek Cellar Chardonnay 2005



A medium-bodied Chardonnay with gentle oaking, the wine shows classic bright citrus flavours over a soft and supple body.

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 : Stephan Smit
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 4.2 g/l **pH :** 3.39 **ta :** 5.92 g/l
type : White **style :** Dry

ageing : Enjoy within two years of vintage.

in the vineyard : Grapes originated from the Franschhoek Region
Average age of vines: 5-10 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 10-13Â°C. 40% of the Chardonnay was fermented on 90% French Medium toasted staves and 10% American MT (Medium toasted) oak staves, after three months the wine was racked from its lees and was put back on 100% French MT staves for one month.

Franschhoek Cellar

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