

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.

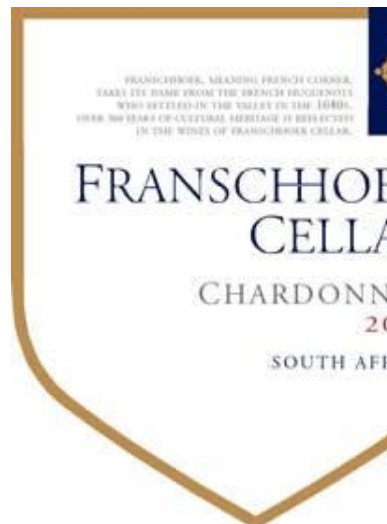
in the vineyard : Grapes originated from the Franschhoek Region

Average age of vines: 5-10 years

Type of soil: Alluvial

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

in the cellar : After crushing and destalking, the pulp was pumped into separator tanks where skin contact for \pm 4 - 6 hours was given. Settlement took place overnight. The free run juice was inoculated with active dry yeast. Fermentation took place at about 10-13°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 raked from its lees and was put back on 100% French MT staves for one month.



Franschhoek Cellar

Franschhoek

021 876 2086

www.franschhoekcellar.co.za