

## Franschhoek Cellar Chenin Blanc 2005

This Chenin Blanc is made from traditional bush vines of age and great character. Light and bright, this is a crisp and zesty wine with juicy fruit flavours.

Ideal on its own or with a light meal. Complements any chicken or pasta dish, or a baguette filled with soft cheese like Brie.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Franschhoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 4.3 g/l    pH : 3.3    ta : 5.8 g/l

**type :** White

**ageing :** Enjoy within two years of vintage

**in the vineyard :** Grapes originated from Franschhoek and Paarl Regions.

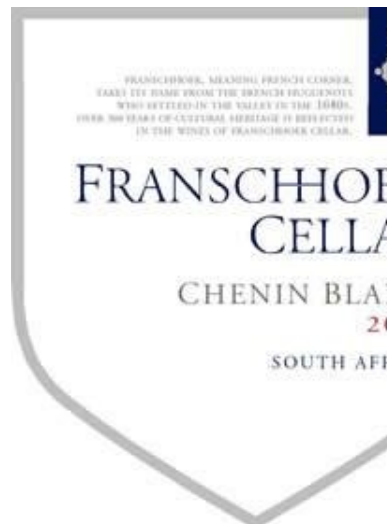
From bush-vines, mostly cultivated under dry land conditions.

Average of vines: 25 years

Type of soil: Alluvial

**about the harvest:** Grapes are hand-picked at 20Â° to 23Â° Balling.

**in the cellar :** Grapes are destalked, crushed and chilled to 12Â°C, then pumped into static drainers. After about four hours of skin contact the juice is drained into settling tanks for settling overnight. The clear juice is then racked from the lees into a fermentation tank and inoculated with active dry yeast. Fermentation takes place at 10 to 13Â°C for about 14 days. After fermentation, the wine is racked, stabilised and filtered to be ready for bottling.



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Franschhoek

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