

Franschhoek Cellar Semi Sweet

The semi-sweet is a blended wine from the Jerepigo and Stein grape varieties. It is a light wine with scents of raisins and honey that spew out of the glass and then settle in generous fruitiness on the palate.

Ideal for easy drinking on its own or with a light meal.

variety : Muscat d'Alexandrie | Muscat d'Alexandrie, Colombard, Cape Riesling

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 25.0 g/l pH : 3.6 ta : 5.5 g/l

type : Dessert **style :** Semi Sweet **body :** Full

ageing : Enjoy within 18 months of vintage.

in the vineyard : Grapes originated from the Franschhoek Region.

about the harvest: Selected vineyards are hand picked early mornings when grapes are cool.

in the cellar : After destalking, flavour extraction is achieved by 8-10 hours skin contact. After separation from the skins, the juice settles overnight. The 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, and then racked from the lees, stabilised and filtered to be ready for bottling.

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