

## Franschhoek Cellar Blanc de Blanc NV

A three way blend to produce a good quality everyday drinking dry white wine. The well balanced tropical fruits and easy drink ability makes it an outstanding value for money. The blends are Semillon (40%), Colombar (30%) and Chenin Blanc (40%).

Can be enjoyed with light salads and completely on its own.

**variety** : Chenin Blanc | 40% Chenin Blanc, 40% Semillon, 30% Colombar

**winery** : Franschhoek Cellar

**winemaker** : Stephan Smit

**wine of origin** : Coastal

**analysis** : **alc** : 12.5 % vol **rs** : 2.0 g/l **pH** : 3.6 **ta** : 5.5 g/l

**type** : White **style** : Dry **taste** : Fruity

**pack** : Bottle

**ageing** : Enjoy within 18 months of vintage.

**in the vineyard** : Grapes originated from the Franschhoek Region

Average age of vines: 12 - 15 years

**about the harvest**: Selected vineyards are hand picked early mornings.

**in the cellar** : After destalking, extraction is achieved by 8-10 hours skin contact. After separation from the skins, the juice is settled overnight. Clear juice is racked from the lees to a fermentation tank and inoculated with active dry yeast. Fermentation takes place at 12 - 15 Â°C. The wine is allowed to ferment dry, and then racked from the lees, stabilised and filtered to be ready for bottling.

### Franschhoek Cellar

Franschhoek

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

