

Franschhoek Cellar Chardonnay 2006

Nice medium bodied white wine. Typical citrus flavour of the Chardonnay grape on the nose and palate.

Enjoy with light Greek or France salads. Ideal for drinking on its own.

variety : Chardonnay | 100% Chardonnay

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.8 ta : 7.8 g/l

type : White **style** : Dry **body** : Medium **wooded**

pack : Bottle

ageing : Enjoy within two years of vintage.

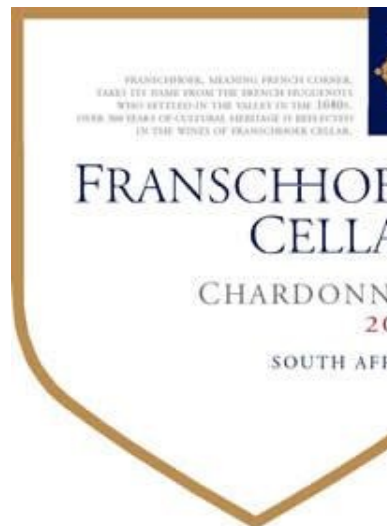
in the vineyard : Grapes originated from the Franschhoek Region

Average age of vines: 5 - 10 years

Type of soil: Alluvial

about the harvest: Selected vineyards harvested by hand when sugar reached 23Â° and 25Â° 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 takes place at about 12Â°C - 15Â°C. After fermentation. The wine is kept on the lees for 1 - 2 months. When the wine is required for bottling, its is racked, stabilised and filtered. No wood contact.



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