

Franschoek Cellar Chenin Blanc 2006

The wine is young, fresh and fruity, with delicate guava fruit flavours. The aftertaste is crisp with a round finish

Ideal on its own or with a light meal. Complements any chicken or pasta dish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.3 g/l pH : 3.49 ta : 5.8 g/l

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

pack : Bottle

ageing : Enjoy within two years of vintage

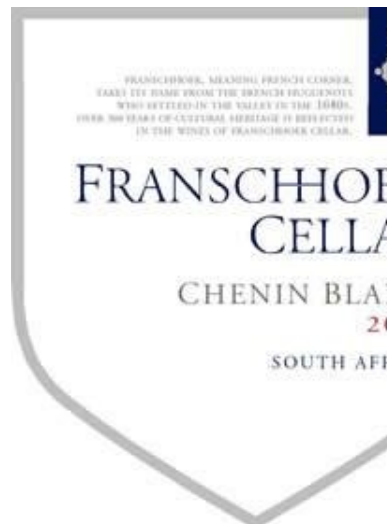
in the vineyard : Grapes originated from Franschoek Region.

Vines are mostly Bush Vines.

Average of vines: 15 years

about the harvest: When sugar levels reach 20,5 to 23Â° Balling the grapes are hand picked.

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 for about 18 days. After fermentation the wine is racked, stabilised and filtered ready for bottling.



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