

Franschhoek Cellar Sauvignon Blanc 2006

This Sauvignon Blanc shows the characteristics of its variety to the fullest – cut grass and green peppers with asparagus and gooseberry on the nose. On the palate it is fresh and zesty.

Ideal for easy drinking on its own or with a light meal. Enjoy with white meat dishes or any seafood dish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.75 ta : 7.7 g/l

type : White **style :** Dry **taste :** Herbaceous

pack : Bottle

ageing : Enjoy within two years of vintage.

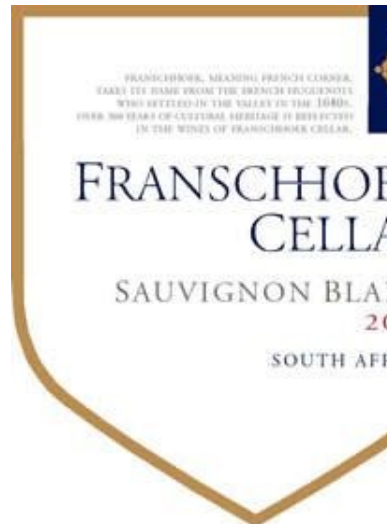
in the vineyard : Grapes originated from the Franschhoek Region.

Average age of vines: 10 - 15 years

Type of soil: Alluvial

about the harvest: Selected vineyards are hand picked early mornings when the grapes are cool. At harvesting sugar levels are between 21° and 23° Balling.

in the cellar : After destalking and chilling flavour extraction is achieved by 12 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 is at about 13°C to keep the flavours. The wine is allowed to ferment dry, then racked from the lees, stabilised and filtered ready for bottling.



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