

Franschhoek Cellar Reserve Semillon 2005

2007 Michelangelo International Wine Awards - Silver

2007 SA Terroir Wine Awards - Paarl District Terroir Awards: Top Semillon

2007 Swiss Air Lines Award - Bronze Medal

Full bodied white wine. Good balance between oak and tropical citrus flavours, with a buttery palate that enhances the smooth creamy texture of this complex wine. A rich and complex wine with lovely balanced citrus flavours matched to a lively freshness.

variety : Semillon | 100% Semillon

winery : Franschhoek Cellar

winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 14 % vol rs : 5.3 g/l pH : 3.3 ta : 5.5 g/l

type : White body : Full wooded

pack : Bottle closure : Cork

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ageing : 3 years from vintage.

in the vineyard : Grapes originated from Klein Goederust farm in the Franschhoek region.

Average age of vines: 9 years

Type of Soil: Alluvial

about the harvest: Selected vineyard (Producer: Graham Severn) harvested by hand at 23Â°B.

in the cellar : After crushing and destalking the pulp is pumped into separator tanks where minimum skin contact is given. Settlement takes place overnight. Only the free run juice is inoculated with active dry yeast. Fermentation took place in 100% new wood barrels, 60% French and 40% American. After fermentation, the wine was kept on its lees for 8 months and batoned weekly, then racked and matured in a tank for another 2 months before bottling.



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