

Franschhoek Cellar Semi Sweet

A crisp dry white wine, floral and fresh on the nose, and elegant on the palate with a good finish. A blend of white varieties, this wine is dry and crisp with a lingering, refreshing flavour.

Ideal for easy drinking on its own or enjoy with stir-fries, pasta and other light meals.

variety : Muscat d'Alexandrie | 50% Muscat d'Alexandrie, 25% Cape Riesling, 25% Sauvignon Blanc

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 12.5 % vol pH : 3.06 ta : 6.5 g/l

type : Dessert **style :** Semi Sweet **body :** Full

pack : Bottle **closure :** Cork

ageing : Enjoy within 18 months 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: Harvested at sugar levels between 21° - 23° B.

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° C. The wine is allowed to ferment dry, and then racked from the lees, stabilised and filtered to be ready for bottling.



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