

Franschhoek Cellar Sauvignon Blanc 2007

This wine offers alluring flavours and aromas of fresh cut grass and tropical fruit, with apricot and fig. On the palate, it is fresh and zesty, with a lingering herbaceous taste. This Sauvignon Blanc is the perfect refresher and light food wine, with tropical fruits and grassiness giving way to a crisp, dry taste.

Ideal for easy drinking on its own or with a light meal. It will suit grilled fish and would go particularly well with goat's cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13 % vol rs : 4.5 g/l pH : 3.3 ta : 6.16 g/l

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

pack : Bottle **closure :** Cork

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 in the early mornings when the grapes are cool, and brought in before 11h00. At harvesting, sugar levels were between 19° and 22° B.

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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