

## Franschhoek Cellar Chenin Blanc 2007

### 2008 Swiss International Air Lines Wine Awards â€” Seal of Approval

This wine offers alluring flavours and aromas of green apple. On the palate, it is fresh and zesty, with a lingering herbaceous taste. This Chenin Blanc is the perfect refresher and light food wine, 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 salads.

**variety :** Chenin Blanc | 85% Chenin Blanc, 15% Sauvignon Blanc

**winery :** Franschhoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 13 % vol rs : 4.43 g/l ta : 5.79 g/l

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

**pack :** Bottle **closure :** Cork

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**ageing :** Enjoy within two years of vintage

**in the vineyard :** Grapes originated from Franschhoek Region.

Vines are mostly Bush Vines.

Average of vines: 15 years

**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 19Â° and 22Â° B.

**in the cellar :** The whole process is done reductively i.e. reducing exposure to oxygen. After destalking and chilling, flavour 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 is at about 10Â° - 13Â° C to maintain the flavours. 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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