

## Franschoek Cellar Chardonnay 2007

Medium bodied white wine. Typical citrus flavours of the Chardonnay grape on the nose and palate, with well integrated wood. A medium-bodied Chardonnay with gentle oaking, the wine shows classic bright citrus flavours over a soft and supple body.

Drink on its own or with a light meal. Ideal with line fish, it is particularly suited to smoked trout.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Franschoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 13 % vol    rs : 3.8 g/l    ta : 5.49 g/l

**type :** White    **style :** Dry    **body :** Medium    **wooded**

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

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

**in the vineyard :** Grapes originated from the Franschoek Region

Average age of vines: 5 - 10 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 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 on 20% American and 80% French oak. 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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