

Franschhoek 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 : Franschhoek 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 Franschhoek 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 $19\hat{A}^\circ$ and $22\hat{A}^\circ$ 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 $10\hat{A}^\circ$ - $13\hat{A}^\circ$ 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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