

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 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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