

## Franschoek Cellar Blanc de Blanc NV

A crisp dry white wine, floral and fresh on the nose, and elegant on the palate with a good finish. A blend of white varieties, this wine is dry and crisp with a lingering, refreshing.

Ideal for easy drinking on its own or enjoy with stir-fries, fish, pasta and other light meals.

**variety** : Riesling | 50% Riesling, 30% Dry White, 20% Sauvignon Blanc

**winery** : Franschoek Cellar

**winemaker** : Stephan Smit

**wine of origin** : Coastal

**analysis** : alc : 12.7 % vol    rs : 3.32 g/l    pH : 3.24    ta : 5.53 g/l

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

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

**ageing** : Enjoy within 18 months of vintage.

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

Average age of vines: 10 - 15 years

Type of soil: Alluvial

**about the harvest**: Harvested at sugar levels between 21° - 23° B.

**in the cellar** : After destalking, 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 takes place at 12° - 15° C. 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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