

Franschhoek Cellar Our Town Hall Chardonnay 2008

This partly barrel fermented wine has fresh tropical and citrus fruit on the nose. On the palate the wine has a fruit core of marmelade and mango flavours as well as a hint of spice. The wine has very good length and concentration on the palate and finished rich and creamy.

Best served chilled at 6° to 8°C. This wine can be enjoyed on its own, but also compliments seafood and slow roasted chicken.

variety : Chardonnay | 100% Chardonnay

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis: alc : 13.5 % vol rs : 4.0 g/l pH : 3.5 ta : 5.7 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within 4 years.

in the vineyard :

Age of vines: 4 - 15 years

Climate: Cool growing season with extended sunlight for slow ripening.

Soils: The vineyards are planted in very particular soil types to allow for optimum vine growth balance and quality.

Trellis: Trellised

Yield: Between 4 and 10 tons per hectare.

about the harvest: Grapes were harvested by hand in January and February at an average ripeness of 24° Balling.

in the cellar : This wine was partly barrel fermented (40%) with the remainder being inwooded and tank fermented (60%). The wooded component gives the wine its subtle spice and creaminess, while the unwooded component lifts the clean cut fruit on the nose and palate. Lees contact with monthlu batinage was given for 6 months.



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021 876 2086

www.franschhoekcellar.co.za