

Franschoek Cellar La Cotte Mill Chenin Blanc 2008

This wine has an expressive nose with mango, peach and honey blossom flavours on the palate the wine is rich and flavourful with a mélange of tropical fruit flavours. The wine has good concentration and finishes rich and creamy.

Best served chilled at 6° to 8°C with or without food. Complements roasted chicken and lighter red meat dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 5.0 g/l pH : 3.4 ta : 6.1 g/l

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

pack : Bottle **closure** : Screwcap

ageing : Enjoy within 4 years of vintage

in the vineyard :

Age of vines: 3 - 30 years

Climate: The combination of grapes from cool slopes and warmer valley plains give this wine its fruity nose and full, rich palate.

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

Trellis: Combination of bush vines and trellised.

Yield: Between 5 and 11 tons per hectare.

about the harvest: Grapes are hand picked in January and February at an average ripeness of 24° B.

in the cellar : Long, cool fermentations ensure expressive fruit on the nose, and a rich complex palate. Lees contact is given for 4 months after fermentation, after which the wine is carefully blended and bottled.



Franschoek Cellar

Franschoek

021 876 2086

www.franschoekcellar.co.za