

## Franschhoek Cellar Statue de Femme Sauvignon Blanc 2009

This classic Sauvignon Blanc has expressive aromas of tropical fruit, white pear and citrus. These flavours continue on the palate, the hallmark of good wine. The wine has elegance and finesse and the finish is clean and crisp.

Best served chilled at 6° to 8°C with or without food. Very complementing to pasta and chicken dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Franschhoek Cellar

**winemaker :** Stephan Smit

**wine of origin :**

**analysis :** alc : 13.0 % vol rs : 3.0 g/l pH : 3.3 ta : 6.1 g/l

**type :** White **style :** Dry **taste :** Herbaceous

**pack :** Bottle **size :** 0 **closure :** Screwcap

**ageing :** Can be enjoyed now or within 4 years from vintage.

### in the vineyard :

**Age of vines:** These specially chosen vineyards vary from 6 - 25 years in age.

**Climate:** Cooler growing season with extended sunlight for long slow ripening.

**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 were harvested by hand in January and February at an average of 23° B.

**in the cellar :** Harvesting commences in the early morning to ensure that only healthy and cool fruit reach the cellar. The wine has been made in a reductive style to minimise oxygen uptake. Long, cold fermentations ensure expressive fruit on the nose, and a rich complex palate. Lees contact is given for 4 months after fermentation.



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