

## Franschhoek Cellar - La Cotte Mill Chenin Blanc 2011

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 :** Franschhoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :**

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

**pack :** Bottle **closure :** Screwcap

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

**in the vineyard :**

Age of vines: Vineyards vary from 3 - 30 years old.

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 on 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.

### Franschhoek Cellar

Franschhoek

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