

Franschhoek Cellar - Our Town Hall Chardonnay 2011

Beautiful pure and bright pineapple and lemon and lime fruit purity and intensity on both nose and palate with a perky balancing acidity to the frisky finish making this a gracious and engaging wine even without oak.

Best served chilled at 6° to 8°C with or without food. Recommended with chicken a la king, veal Parmigiano, pasta Alfredo, grilled calamari or roast pork.

variety : Chardonnay | 100% Chardonnay

winery : Franschhoek Cellar

winemaker : Richard Duckitt

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.54 ta : 5.9 g/l

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

pack : Bottle **closure :** Screwcap

ageing : This wine can be enjoyed now or cellared for up to 4 years from vintage.

in the vineyard : Age of vines: Vineyards vary in age from 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

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

Yield: Between 4 and 10 tons per hectare.

in the cellar : Cold fermented in stainless steel and left completely unwooded to amplify the clean cut fruit on the nose and palate. Extended contact with the fine lees and monthly stirring add richness and dimension.



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