

La Cotte Semi-Sweet

A easy drinking wine with distinctive flowery bouquet and intense muscat flavours. This wine is full of flower and spicy honey flavours, it's lightly sweet but with a long, clean aftertaste.

Drinks well on its own or is the ideal match for spicy foods and curries, especially Cape Malay dishes.

variety : Muscat d'Alexandrie | Muscat d'Alexandrie, Chenin Blanc

winery : Franschoek Cellar

winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 24.7 g/l ta : 6.2 g/l

type : White **style :** Semi Sweet **body :** Light **taste :** Fragrant

ageing : Enjoy within 18 months from vintage.

in the vineyard : Grapes originated from Franschoek Region

Average age of vines: 15 years

Type of soil: Alluvial

about the harvest: Grapes harvested at sugar levels between 21 - 23°B.

in the cellar : After destalking, flavour extraction is achieved by 8 to 10 hours skin contact. After separation from the skins the juice settles overnight. Clear juice is racked from the lees to a fermentation tank and inoculated with active dry yeast. Fermentation takes place at 12 to 15°C. The wine is allowed to ferment dry, then racked from the lees, stabilised and filtered ready for bottling.

Franschoek Cellar

Franschoek

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