

La Cotte Sauvignon Blanc 2000

Straw green colour with a nose of gooseberry and tropical fruit flavours. This dry firmly structured wine shows fresh and complexed fruit which lingers on the palate. A finely structured crisp dry white wine with delicate fruit flavours which lingers on the palate. Would be ideal with Franshhoek local trout or white meat dishes. Serve chilled.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Franschoek Cellar

winemaker : Deon Truter

wine of origin : Franschoek

analysis : alc : 13.0 % vol rs : 1.2 g/l pH : 3.55 ta : 7.1 g/l

about the harvest: The grapes were picked at 22^Å Balling.

in the cellar : Cooled down in masscooler to 15^ÅC. Skin contact in separator for \pm 24 hours. Only freerun juice used. Settled overnight. Pumped to fermentation tank. Inoculated with selected yeast and fermented at 15^ÅC for a period of 10-14 days. Wine racked and bottled in April 1999.

Franschoek Cellar

Franschoek

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