

## Franschhoek Sauvignon Blanc 2000

The nose is of gooseberrys and tropical fruit flavours. Finely structured crisp dry white wine with delicate fruit flavours which lingers on the palate. Would be ideal with Franschhoek's local trout or white meat dishes. Served chilled.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Franschhoek Cellar

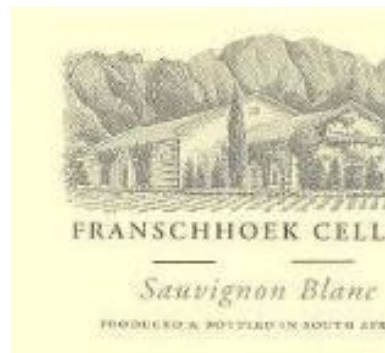
**winemaker :** Deon Truter

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 1.43 g/l   pH : 3.27   ta : 5.47 g/l

**type :** White

**pack :** Bottle



**in the vineyard :** Special selected vineyards, from specially selected producers.

**about the harvest:** The grapes were harvested at 22°Balling.

**in the cellar :** Skin contact in sporator  $\hat{A}\pm 24$  hours. Only free run juice used. Settled over night. Pumped to fermentation at 15°C for a period of 10 to 14 days.

### Franschhoek Cellar

Franschhoek

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[www.franschhoekcellar.co.za](http://www.franschhoekcellar.co.za)