

## La Cotte Semillon 2000

Tropical fruit flavours are not so dominant on the nose. This varietal lingers more on the palate than others. In the true tradition of the semillon grape, a delicate white wine with a soft acid sugar balance is produced to appeal to most dry white wine drinkers. Serve chilled with most fish and whit meat dishes or just to be enjoyed on its own.

**variety :** Semillon | Semillon

**winery :** Franschoek Cellar

**winemaker :** Deon Truter

**wine of origin :**

**analysis :** alc : 12.0 % vol   rs : 4.8 g/l   pH : 3.26   ta : 6.8 g/l

**about the harvest:** Grapes were picked at 22 - 23Â°C Balling.

**in the cellar :** Cooled down through mass cooler into stanic drainers. Skin contact for about 6 hours. Only free run juice used. Juice drawn off the lease into cold fermentation tanks and inoculated with selected wine yeast. Fermentation for 10 days at temperature 12-14Â°C. Wine filtered and stabilized for bottling.

### Franschoek Cellar

Franschoek

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