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Franschhoek Cellar Statue de Femme Sauvignon Blanc 2011



Tangy cool climate tropical and citrus centred aromas with a pure graceful core of gentle ripe fig, grapefruit and pineapple fruit balanced by a lively acidity that follows through to a frisky finish of pleasing length. A hint of Semillon adds breadth and fills the mid-palate.

Best served chilled at 6° C to 8° C with or without food. Great with a prawn braai, teriyaki salmon, grilled calamari, chicken wraps or creamy mussels.

variety : Sauvignon Blanc | 94% Sauvignon Blanc, 6% Semillon
winery : Franschhoek Cellar
winemaker : Stephan Smit
wine of origin :
analysis : **alc :** 13.5 % vol **rs :** 4.3 g/l **pH :** 3.3 **ta :** 6.36 g/l
type : White **style :** Dry **taste :** Herbaceous
pack : Bottle **size :** 0 **closure :** Screwcap

Old Mutual Trophy Wine Show 2012 - Silver
International Wine Challenge 2012 - Commended
Decanter World Wine Awards 2012 - Commended
Concours Mondial de Bruxelles 2012 - Gold Medal

ageing : Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to 4 years from vintage.

in the vineyard : Origin
80% Franschhoek Sauvignon Blanc
6% Franschhoek Semillon
14% Stellenbosch Sauvignon Blanc

Inspiration
The Statue de Femme is a graceful monument built in celebration of the 250th anniversary of the arrival of the French Huguenots in the Cape and stands surrounded by a beautiful rose garden. It displays simplicity and elegance with unmistakable reflections of historic French influences. Just like this SAUVIGNON BLANC.

Vine age: Vineyards vary in age from 6 to 25 years.
Climate: 2011 season was punctuated by a heat wave in early January and good ripeness
Soils: The vineyards are planted on very particular soil types to allow for the optimum vine growth balance. Trellis: Trellised.

about the harvest: Harvest: An early Grapes harvest of small volumes but great quality picked by hand in January and February at an average ripeness of 24°B.
Yield:Between 5 and 11 tons per hectare.

in the cellar : Made in reductive style excluding exposure to oxygen at all stages to diminish any loss of inherent grape aromas and flavours with gentle prolonged cold fermentation in stainless steel to ensure expressive fruit aromas. Four months lees contact encourages richness and complexity on the palate.

Franschhoek Cellar
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