

Franschoek Cellar La Cotte Mill Chenin Blanc 2012

Animated pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossom with leesy intrigue on the palate and finish with zesty freshness and grace.

Best served chilled at 6° C to 8° C for delicious easy drinking with or without food. Great with sushi, roast chicken, creamy pasta, veal schnitzels or fisherman's pie.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin :

analysis : alc : 13.00 % vol rs : 5.0 g/l pH : 3.42 ta : 6.42 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

International Wine and Spirits Competition 2013 - Silver

Decanter World Wine Awards 2012 - Bronze

Concours Mondial de Bruxelles 2012 - Silver

ageing : Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to 3 years from vintage.

in the vineyard : Origin: Coastal Region - Franschoek, Paarl, Perdeberg

Inspiration: Old mill houses were once a common feature on the landscape of the valley, and La Cotte is one of the only original mills that have survived the march of time. Just as CHENIN BLANC was traditionally considered a workhorse of the South African wine industry yet is enjoying a renaissance in reputation and style, so too was this artisanal workhouse restored in 1989 by the Franschoek Conservation Trust in association with Franschoek Vineyards, today known as Franschoek Cellar.

Vines: Vineyards vary in age from 3 to 30 years

Climate: The slow ripening period of 2012 produced grapes with all the hallmarks of our Franschoek Cellar style with great varietal character and fine acidity.

Soils: The vineyards are planted on a variety of soil types for optimal performance

Trellis: Combination of trellised and bush vines.

about the harvest: Harvest: An early harvest with small yields that showed great ripeness and 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 : The grapes undergo a long cool fermentations in stainless steel followed by 4 months on the lees with occasional stirring for added richness and complexity.



Franschoek Cellar

Franschoek

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