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Franschhoek Cellar - Our Town Hall Chardonnay 2013

Radiant pale gold with a youthful green glow. Attractive pineapple and lemon and lime fruit purity and intensity on both nose and palate with a lively balancing acidity to a fresh finish - a gracious and engaging wine even without oak.

Best served chilled at 6° to 8°C with or without food. Recommended with chicken a la king, veal Parmigiano, pasta Alfredo, grilled calamari or roast pork.

variety : Chardonnay | 100% Chardonnay
winery : Franschhoek Cellar
winemaker : Richard Duckitt
wine of origin : Franschhoek
analysis : **alc :** 13.71 % vol **rs :** 3.48 g/l **pH :** 3.48 **ta :** 6.60 g/l
type : White **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : This wine can be enjoyed now or cellared for up to 3 years from vintage.

Inspiration: Our Town Hall was built in 1935 in the popular gabled Cape Dutch revival style. Much like the character of our CHARDONNAY, this historical building follows seamless lines and gentle curves to preserve the natural heritage and architecture of the village, yet still expresses itself boldly.

in the vineyard : Vine age: Vineyards vary in age from 4 to 15 years.
Climate: A long cool ripening period produced great chardonnay with all the hallmarks of our typically elegant Franschhoek Cellar style with good varietal character and fine acidity.
Soils: The vineyards are planted on soil types that allow for the optimum vine growth balance.
Trellis: Trellised.

about the harvest: 80Grapes were harvested by hand in January and February at an average ripeness of 24° Balling.
Yield: Between 4 and 10 tons per hectare.

in the cellar : The grapes were cold fermented in stainless steel and left completely unoaked to amplify the inherent varietal fruit purity on the nose and palate. Extended contact with the fine lees and monthly stirring added richness and dimension.



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Franschhoek
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