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Franschhoek Cellar Statue de Femme Sauvignon Blanc 2013



Expressive tropical aromas tinged with capsicum opening up to attractive cape gooseberry, grapefruit and pineapple fruit flavours balanced by a lively acidity that follows through to a fresh finish of pleasing length. A hint of Semillon completes the wine by filling the midpalate.

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

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon
winery : Franschhoek Cellar
winemaker : Stephan Smit
wine of origin : Western Cape
analysis : **alc :** 13.8 % vol **rs :** 2.4 g/l **pH :** 3.34 **ta :** 7.28 g/l
type : White **style :** Dry **taste :** Herbaceous
pack : Bottle **size :** 0 **closure :** Screwcap

International Wine and Spirits Competition 2013 - Silver: Outstanding
Decanter World Wine Awards 2013 - Silver

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

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.

in the vineyard : Age of vines: These specially chosen vineyards vary from 6 - 25 years in age.
Climate: 2013 season was punctuated by a cool ripening period that produced well balanced grapes that express all the hallmarks of that typically elegant Franschhoek Cellar style with good varietal character and fine acidity.
Soils: The vineyards are planted on suitable soil types to allow for the optimum vine growth balance.
Trellis: Trellised

about the harvest: Harvest: Grapes were harvested 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. Lees contact encourages richness and complexity on the palate.

Franschhoek Cellar

Franschhoek

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