

## Franschhoek Cellar Chardonnay 2001

Medium bodied white wine. Typical citrus flavours of the chardonnay grape on the nose and palate.

Enjoy on it's own or with a light meals.

variety : Chardonnay | 100% Chardonnay

winery : Franschhoek Cellar

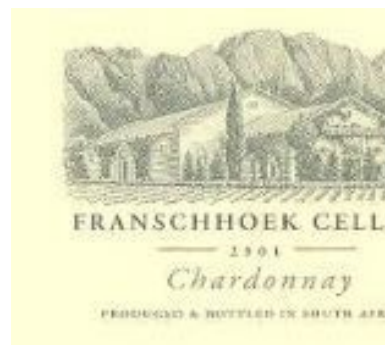
winemaker : Deon Truter

wine of origin : Coastal

analysis : alc : 13.5 % vol

type : White style : Dry body : Light taste : Fruity

pack : Bottle



ageing : 2 year from vintage

in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 5-10 years

Type of Soil: Alluvial

about the harvest: Harvested by hand when sugar is 23<sup>o</sup>B - 25<sup>o</sup>B.

in the cellar : After crushing and destalking the pulp is pumped into separator tanks where skin contact for 4 - 6 hours is given. Settlement take place overnight. The free run juice is inoculated with active dry yeast. Fermentation takes place at about 12<sup>o</sup>C - 15<sup>o</sup>C. After fermentation, the wine is kept on the lees for 1 - 2 months. When the wine is required for bottling ,it is racked, stabilised and filtered. No wood contact.