

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

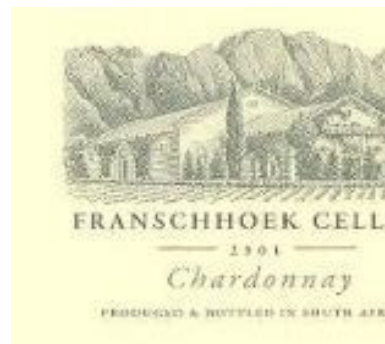
in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 5-10 years

Type of Soil: Alluvial

about the harvest: Harvested by hand when sugar is 23Â°B - 25Â°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 12Â°C - 15Â°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.



Franschhoek Cellar

Franschhoek

021 876 2086

www.franschhoekcellar.co.za