

Franschhoek Cellar Chenin Blanc 2001

The wine is young, fresh and fruity, with delicate guava fruit flavours. The aftertaste is crisp with a round, long finish. Ideal on its own or with a light meal. Compliments any chicken or pasta dish.

variety : Chenin Blanc | Chenin Blanc

winery : Franschhoek Cellar

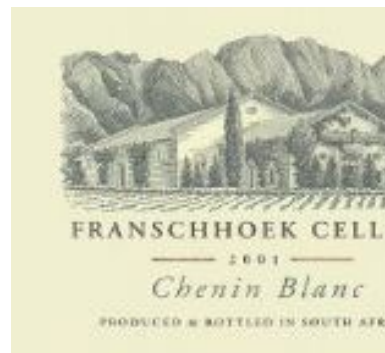
winemaker : Deon Truter

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 4.3 g/l **pH** : 3.49 **ta** : 5.8 g/l

type : White

pack : Bottle



ageing : 2 years

about the harvest: Vines are mostly Bush Vines cultivated under dry land conditions. When sugar levels reaches 20,5Â°B to 23Â°B the grapes are hand picked.

in the cellar : Grapes are destalked, crushed and chilled to 12Â°C, then pumped into static drainers. After about 4 hours skin contact the juice is drained into settling tanks for settling overnight. The clear juice is racked from the lees into a fermentation tank and inoculated with active dry yeast. Fermentation takes place at 12 to 15Â°C for about 18 days. After fermentation the wine is racked, stabilised and filtered ready for bottling.

Franschhoek Cellar

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