

Franschoek Cellar La Cotte Mill Chenin Blanc 2017

Animated pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossom with leesy intrigue on the palate and finish with zesty freshness and grace.

Best served chilled at 6° C to 8° C for delicious, easy drinking with or without food. Great with sushi, roast chicken, creamy pasta, veal schnitzels or fisherman's pie.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Franschoek Cellar

winemaker : Richard Duckitt

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.5 ta : 5.8 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

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

Inspiration: Old mill houses were once a common feature on the landscape of the valley, and La Cotte is one of the only original mills that remain. This artisanal workhouse was restored in 1989 by the Franschoek Conservation Trust in association with our Franschoek Cellar. Our Chenin Blanc pays homage to this valued landmark.

in the vineyard : The vineyards vary in age from 3 to 30 years. The vineyards are planted on a variety of soil types for optimal performance.

about the harvest: A combination of trellised and bush vines with a yield of between 5 and 11 tons per hectare.

in the cellar : The grapes undergo a long cool fermentations in stainless steel followed by 4 months on the lees with occasional stirring for added richness and complexity.



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021 876 2086

www.franschoekcellar.co.za