

Franschoek Cellar Statue de Femme Sauvignon Blanc 2024

Expressive tropical aromas tinged with capsicum open to attractive Cape gooseberry, passionate fruit and green fig flavours balanced by a lively but gentle acidity that follows through to a memorable, fresh finish.

Best served chilled at 6°C to 8°C for delicious, easy drinking, with or without food. A delightful accompaniment to prawns on the braai, teriyaki salmon, creamy mussels or zesty chicken dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Franschoek Cellar

winemaker : Richard Duckitt

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3.5 g/l pH : 3.5 ta : 6.0 g/l

type : White **style** : Dry **taste** : Herbaceous

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

ageing : Optimally enjoyed in the vibrant freshness of youth but may be cellared for up to three years from vintage.

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 : The grapes were sourced from specially selected cool pockets of vineyards with extended sunlight for long, slow ripening in Franschoek, as well as Darling, Durbanville and Stellenbosch. The vineyards were planted on very particular soil types to allow for optimum vine growth balance and quality.

in the cellar : Made in a reductive style, excluding exposure to oxygen at all stages to diminish any loss of inherent grape aromas and flavours. Gentle, prolonged cold fermentation in stainless steel tanks to ensure expressive fruit aromas, and 4 months of lees contact to encourage richness and complexity on the palate.



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021 876 2086

www.franschoekcellar.co.za