

Franschhoek Cellar Sauvignon Blanc 2002

Medium to full bodied dry red wine with an approachable earthy and berry fruit aroma. Blackberry fruits and well integrated oak extracts.

Compliments red meat dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Franschhoek Cellar

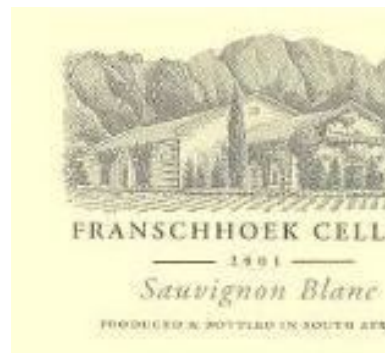
winemaker : Deon Truter

wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 2.89 g/l pH : 3.65 ta : 5.31 g/l

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

pack : Bottle



ageing : 2 years

in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 10-12 years

Type of soil: Alluvial

about the harvest: Selected vineyards are hand picked early mornings when the grapes are cool. At harvesting sugar levels are between 21° and 23° Balling.

in the cellar : After destalking and chilling flavour extraction is achieved by 12 hours skin contact. After separation from the skins the juice is settled overnight. Clear juice is racked from the lees to a fermentation tank and inoculated with active dry yeast. Fermentation is at about 13 °C to keep the flavours. The wine is allowed to ferment dry, then racked from the lees, stabilised and filtered ready for bottling.

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