

Franschhoek Cellar Chenin Blanc 2002

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 : Sauvignon Blanc | Sauvignon Blanc

winery : Franschhoek Cellar

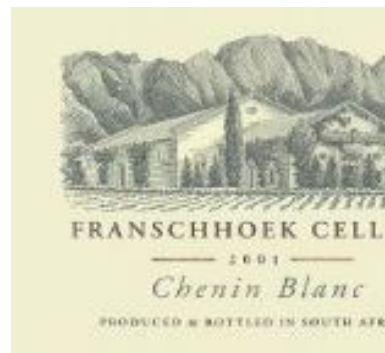
winemaker : Deon Truter

wine of origin : Coastal

analysis : alc : 13.5 % vol

type : White

pack : Bottle



ageing : 2 years

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

in the cellar : Grapes are destalked, crushed and chilled to 12Å°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 15Å°C for about 18 days. After fermentation the wine is racked, stabilised and filtered ready for bottling.

Franschhoek Cellar

Franschhoek

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