

## 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

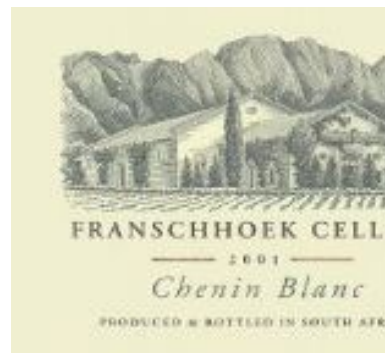
**winemaker :** Deon Truter

**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

021 876 2086

[www.franschhoekcellar.co.za](http://www.franschhoekcellar.co.za)