

## Franschhoek Cellar Chenin Blanc 2003

Pale gold with a distinct green hue. This fresh crisp well balanced wine has a sweet nose with tropical fruit and honey. The zesty palate offers citrus flavours with a hint of peach.

Ideal on its own or with a light meal. Compliments any chicken or pasta dish.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Franschhoek Cellar

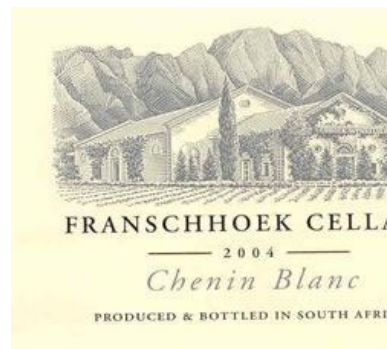
**winemaker :** Jolene Calitz

**wine of origin :** Coastal

**analysis :** alc : 13.29 % vol   rs : 4.25 g/l   pH : 3.28   ta : 5.99 g/l

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

**pack :** Bottle



**ageing :** Enjoy within 2 years from vintage.

**in the vineyard :** Grapes originated from Franschhoek Region.

Bush-vines are mostly cultivated under dry land conditions.

Average age of vines: 25 years

Type of soil: Alluvial

**about the harvest:** When sugar levels reach 20°B to 23°B the grapes are handpicked.

**in the cellar :** Grapes are destalked, crushed and chilled to 12°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 15 °C for about 14 days. After fermentation the wine is racked, stabilised and filtered ready for bottling.

### Franschhoek Cellar

Franschhoek

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