

Franschhoek Cellar Chardonnay 2003

Medium bodied white wine. Typical citrus flavours of the Chardonnay grape on the nose and palate, with well integrated wood.

Enjoy on it's own or with a light meals.

variety : Chardonnay | 100% Chardonnay

winery : Franschhoek Cellar

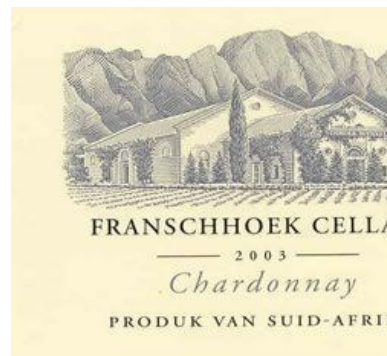
winemaker : Jolene Calitz

wine of origin : Coastal

analysis : **alc** : 13.04 % vol **rs** : 2.36 g/l **pH** : 3.39 **ta** : 5.49 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle



ageing : 2 years from vintage.

in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 5-10 years

Type of soil: Alluvial

about the harvest: Selected vineyards harvested by hand when sugar is 23° Balling.

in the cellar : After crushing and destalking the pulp is pumped into separator tanks where skin contact for 4 - 6 hours is given. Settlement takes place overnight. The free run juice is inoculated with active dry yeast. Fermentation takes place at about 15°C. 70% of Chardonnay fermented on 90% French MT staves and 10% American staves and was kept on the lees for 1 month. After fermentation 30% of Chardonnay was put into French MT barrels. All the Chardonnay was matured on its wood for 9 months.

Franschhoek Cellar

Franschhoek

021 876 2086

www.franschhoekcellar.co.za