

Anvil Dry Rose 2003

A delightful easy drinking Rosè with hints of strawberry.

Ideal for easy drinking on its own or with a light meal.

variety : Riesling | Riesling, Pinotage

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : **alc** : 12.72 % vol **rs** : 2.41 g/l **ta** : 5.03 g/l

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

ageing : Enjoy within 2 years from vintage

in the vineyard : Grapes originated from Franschhoek Region

Type of soil: Alluvial

about the harvest: Selected vineyards are hand picked early mornings. At sugar levels between 20 - 22°B for SA Riesling and 24 - 26°B for Pinotage

in the cellar : After destalking, flavour extraction is achieved by 8 hours skin contact for Riesling. After separation from the skins the juice settles overnight. Clear juice is racked from the lees to a fermentation tank and inoculated with active dry yeast. Fermentation takes place at 12 - 15 °C. Fermentation for Pinotage takes place on skins for 10 days at 28°C. The wine is allowed to ferment dry, then racked from the lees, blended, stabilised and filtered ready for bottling.

Franschhoek Cellar

Franschhoek

021 876 2086

www.franschhoekcellar.co.za

