wine.co.za
easiest way to buy wine

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 28ºC. 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