

Franschhoek Cellar Semillon 2003

This fresh and fruity wine has excellent fig and grass flavours on nose and palate with a zesty finish.

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

variety : Semillon | 100% Semillon

winery : Franschhoek Cellar

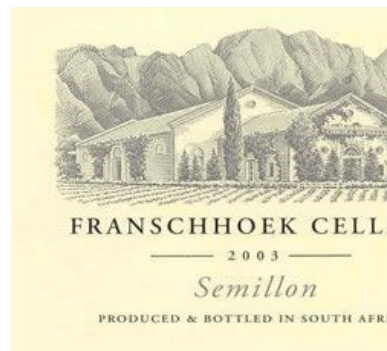
winemaker : Jolene Calitz

wine of origin : Coastal

analysis : **alc** : 12.64 % vol **rs** : 4.57 g/l **pH** : 3.34 **ta** : 6.7 g/l

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

pack : Bottle



ageing : Enjoy within 2 years from vintage.

in the vineyard : Grapes originated from Franschhoek Region.

Average age of vines: 20 years

about the harvest: Grapes are hand picked at 21- 23Â°B.

in the cellar : Grapes are destalked, crushed and chilled to 12Â°C, then pumped into static drainers. Minimum skin contact, juice are then drained into settling tanks. The clear juice are racked from the lees into a fermentation tank and inoculated with active dry yeast. Fermentation took place at 12 to 15 Â°C, when fermented dry the wine are racked from lees, stabilized, filtered and bottled.

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