

Franschhoek Cellar Chardonnay 2002

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 : Stephan Smit

wine of origin : Coastal

analysis : **alc** : 13.0 % vol

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 23Â°B

in the cellar : After crushing and destalking the pulp is pumped into separator tanks where skin contact for Â± 4 - 6 hours is given. Settlement takes place overnight. The free run juice is inoculated with active dry yeast. Fermentation takes place at about 15Â°C. After fermentation, the wine is kept on the lees for 1 month. Eight months on 100% French MT staves. When the wine is required for bottling, it is racked, stabilised and filtered.

Franschhoek Cellar

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