

Anvil White 2003

This wine offers the combined aromatic flavours of Sauvignon Blanc with the rounded fruit of Semillon. On the nose one discovers fresh cut grass and gooseberries, and on the palate it results in a delicious fresh wine.

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

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 50% Semillon

winery : Franschoek Cellar

winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.0 % vol

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

ageing : Enjoy within 2 years from vintage

in the vineyard : Grapes originated from Franschoek Region

Type of soil: Alluvial

about the harvest: Selected vineyards are hand picked early mornings. At harvesting sugar levels are between 19 - 22°B, for Sauvignon Blanc and 21-23°B for Semillon.

in the cellar : After destalking, flavour extraction is achieved by 8-10 hours skin contact for Sauvignon Blanc only. After separation from the skins the juice is settled overnight. Clear juice is racked from the lees to a fermentation tank and inoculated with active dry yeast. Fermentation is at about 10-13 °C to keep the flavours. The wine is allowed to ferment dry, racked from their lees, blended, stabilised and filtered.

Franschoek Cellar

Franschoek

021 876 2086

www.franschoekcellar.co.za

