

La Cotte Sauvignon Blanc 2004

Typical Sauvignon Blanc character, with a hint of grass, fig and tropical flavours.

Ideal for easy drinking on its own or with a light meal. Enjoy with white meat dishes, crisp salads or any seafood meal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Franschhoek Cellar

winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.08 % vol rs : 3.8 g/l pH : 3.46 ta : 6.1 g/l

type : White **style :** Dry **body :** Light **taste :** Fragrant

ageing : Enjoy within 18months from vintage.

in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 10-15 years

Type of soil: Alluvial

about the harvest: Harvested at sugar levels between 21 - 23°B.

in the cellar : After destalking, flavour extraction is achieved by 8-10 hours skin contact. 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 takes place at 12 - 15 °C. The wine is allowed to ferment dry, then racked from the lees, stabilised and filtered ready for bottling.



Franschhoek Cellar

Franschhoek

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