

Franschhoek Cellar Sauvignon Blanc 2004

This wine offers alluring flavours and aromas of fresh cut grass and tropical fruit, with apricot and fig. On the palate it is fresh and zesty, with a lingering herbaceous taste. This Sauvignon Blanc is the perfect refresher and light food wine, with tropical fruits and grassiness giving way to a crisp, dry taste.

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

variety : Sauvignon Blanc | 88% Sauvignon Blanc, 10% Semillon, 5% Chenin Blanc

winery : Franschhoek Cellar

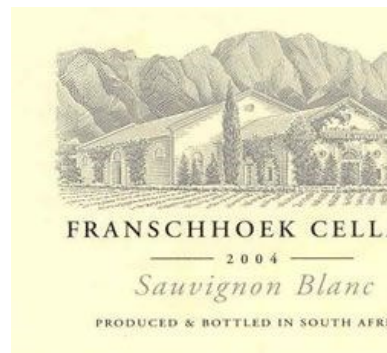
winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.3 ta : 6.16 g/l

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

pack : Bottle



ageing : Enjoy within 2 years from vintage.

in the vineyard : Grapes originated from Franschhoek and Paarl Region

Average age of vines: 10-15 years

Type of soil: Alluvial

about the harvest: Selected vineyards are hand picked early mornings when the grapes are cool, and brought in before 11h00. At harvesting sugar levels are between 19° and 22°B.

in the cellar : The whole process is done reductively. After destalking and chilling 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 is at about 10-13 °C to keep the flavours. The wine is allowed to ferment dry, then racked from the lees, stabilised and filtered ready for bottling.

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