

Franschoek Cellar Chenin Blanc 2004

Pale gold with a distinct green hue. This fresh crisp well balanced wine has a sweet nose with tropical fruit and honey. The zesty palate offers citrus flavours with a hint of peach. This Chenin Blanc is made from traditional bush vines of age and great character. Light and bright, this is a crisp and zesty wine with juicy fruit flavours.

Ideal on its own or with a light meal. Compliments any chicken or pasta dish or a baguette filled with soft cheese like Brie.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Franschoek Cellar

winemaker : Jolene Calitz

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.3 ta : 6.2 g/l

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

pack : Bottle

ageing : Enjoy within 2 years from vintage.

in the vineyard : Grapes originated from Franschoek and Paarl Region.

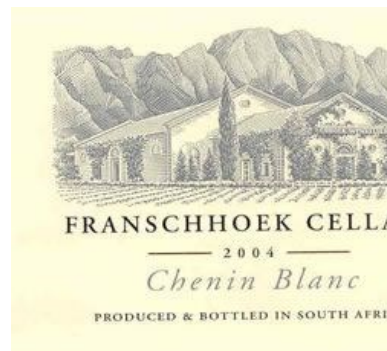
Bush-vines are mostly cultivated under dry land conditions.

Average age of vines: 25 years

Type of soil: Alluvial

about the harvest: Grapes are hand-picked at 20Â°B to 23Â°B.

in the cellar : Grapes are destalked, crushed and chilled to 12Â°C, then pumped into static drainers. After about 4 hours skin contact the juice is drained into settling tanks for settling overnight. The clear juice is racked from the lees into a fermentation tank and inoculated with active dry yeast. Fermentation takes place at 10 to 13 Â°C for about 14 days. After fermentation the wine is racked, stabilised and filtered ready for bottling.



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