



# FRANSCHHOEK CELLAR



## Annalysis

Alcohol: 13.5 %  
pH: 3.5  
TA 5.8 g/l  
RS: 3.5 g/l

## *La Cotte Mill*

## Chenin Blanc

2017

### Inspiration

Old mill houses were once a common feature on the landscape of the valley, and La Cotte is one of the few original mills that remain. This artisanal workhouse was restored in 1989 by the Franschoek Conservation Trust in association with our Franschoek Cellar. Our Chenin Blanc pays homage to this valued landmark.

### Tasting Note

Animated pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossoms with leesy intrigue on the palate and finish with zesty freshness and grace.

### Vineyards

The vineyards vary in age from 3 to 30 years. The vineyards are planted on a variety of soil types for optimal performance. A combination of trellised and bush vines with a yield of between 5 and 11 tons per hectare.

### Winemaking Approach

The grapes undergo a long, cool fermentation in stainless steel followed by four months on the lees with occasional stirring for added richness and complexity.

### Food Pairing

Best served chilled at 6°C to 8°C for delicious, easy drinking with or without food. Great with sushi, roast chicken, creamy pasta, veal schnitzels or fishermans pie.

### Ageing Potential

Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to four years from vintage.

### Wine of Origin

Western Cape



PRODUCED FOR FRANSCHHOEK CELLAR  
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA