



# FRANSCHHOEK CELLAR



## Analysis

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

## *Statue de Femme*

# Sauvignon Blanc 2017

## Inspiration

The Statue de Femme is a graceful monument built in celebration of the 250th anniversary of the arrival of the French Huguenots in the Cape and stands surrounded by a beautiful rose garden. It displays simplicity and elegance with unmistakable reflections of historic French influences, just like this Sauvignon Blanc.

## Tasting Note

What is unique about Franschoek is the high but good acidity, according to winemaker JD Rossouw. Expressive tropical aromas tinged with capsicum open up to attractive Cape gooseberry, grapefruit and pineapple fruit flavours balanced by a lively but gentle coated acidity that follows through to a beautifully fresh finish of pleasing length. A hint of Semillon adds breadth and fills the mid-palate.

## The Source

The grapes were sourced from specially selected cool pockets of vineyards with extended sunlight for long, slow ripening in Franschoek, as well as Darling, Durbanville and Stellenbosch. The vineyards were planted on very particular soil types to allow for optimum vine growth balance and quality.

## Winemaking Approach

Made in a reductive style excluding exposure to oxygen at all stages to diminish any loss of inherent grape aromas and flavours, with gentle prolonged cold fermentation in stainless steel tanks to ensure expressive fruit aromas. Four months lees contact encouraged richness and complexity on the palate.

## Food Pairing

A delicious accompaniment to prawns on the braai, teriyaki salmon, creamy mussels or chicken wraps.

## 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



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HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA