

Franschhoek Vineyards 2005 Anvil Sauvignon Blanc

"Food and wine capital of the Cape," claims the sign at the entrance to the charming little South African town of Franschhoek whose largest winery is Franschhoek Vineyards. The traditional old image of a co-op winery is a far cry from this 120-member corporation today, where the drive is always toward better quality and individuality of style. Semillon was the legendary variety brought in their luggage by Huguenot refugees who turned the town into a French quarter in the 17th century. Chenin remains the dominant grape of the area today and the town has a distinctly French flair.

Appellation:	Franschhoek
Grape Variety:	100% Sauvignon Blanc
Alcohol:	13.5%
In the Vineyard:	Alluvial soils. Ten- to 15-year old vines.
Harvesting:	Selected vineyards are hand picked early mornings when the grapes are cool. Brought in before 11 am.
Winemaking:	The whole process is done reductively – i.e. reducing exposure to oxygen. Flavour extraction is achieved by eight to ten hours skin contact. The wine is allowed to ferment dry, then racked from the lees, stabilized, filtered and bottled.
Tasting:	Alluring aromas and flavours of fresh-cut grass and tropical fruit, with apricot and fig. Fresh and zesty on the palate with a lingering herbaceous taste.
Food Pairing:	Just waiting for grilled fish or goat's cheese.
Cellaring:	Enjoy within two years of vintage.