



## FRANCISKANER

### Style of Wine

Natural Sweet Wine.

### Heritage

A small crop and hot conditions produced Chenin grapes with high degrees of ripeness and a good percentage of raisined berries and even some Botrytis. Chenin blanc is versatile as a variety and highly suited to our terroir and also forms the base for the Franciskaner blend. Another excellent vintage with loads of tropical fruit and fatness on the palate.

### Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit, making a blend like the Franciskaner always a joy.

### Wine Description

Pale golden straw colour. An aromatic invitation of floral, tropical and muscat notes. Delicious bouquet of honey and raisins with a touch of lime emphasize the rich mouth feel and a fresh lingering finish.

### Cellaring Potential

Enjoy while it is young and fruity. 14 – 18 months from vintage date.

### Serving Suggestions

Enjoy chilled on a perfect summer afternoon lunch with Thai cuisine, Cajun spicy dishes, chicken curry of Cape Malay prawns.



## AWARDS

2006	Wine Magazine 2008 Best Value Award Wine Magazine 2009 Best Value Award
2005	Wine of the Month Club Winner 2006
2002	Wine of the Month Club Winner 2006
2001	Wine of the Month Club Winner 2005
1997	Wine of the Month Club Winner 1999
1991	Veritas 1993: Double Gold
1990	Veritas 1991: Gold

### Vintage

2010

### Region

Stellenbosch

### Grapes

Chenin Blanc 74%

Morio Muscat 26%

### Analysis

Alcohol: 11.76% vol

Residual Sugar: 40.2 g/l

Total Acidity: 6.3 g/l

pH: 3.45

