



LA COTTE MILL CHENIN BLANC

2023

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 Franschhoek Conservation Trust in association with Franschhoek Cellar. Our Chenin Blanc pays homage to this valued landmark.

TASTING NOTE

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

THE 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 4 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 fisherman's pie.

AGEING POTENTIAL

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

ANALYSIS

Alcohol: 13.0 % | pH: 3.4 | TA: 6.0 g/l | RS: 3.5 g/l

WINE OF ORIGIN

Western Cape

