

ANNO



1945

FRANSCHOEK
CELLAR



WINES

OUR TOWN HALL CHARDONNAY 2023

INSPIRATION

Our Town Hall was built in 1935 in the popular gabled Cape Dutch Revival style. Much like the character of our Chardonnay, this historical building follows seamless lines and gentle curves to preserve the natural heritage and architecture of the village, yet still expresses itself boldly.

TASTING NOTE

Radiant pale gold with a youthful green glow. Attractive pineapple, and lemon and lime fruit purity, with an intensity on both the nose and palate. A gracious and engaging chardonnay wine even without oak.

THE VINEYARDS

Vineyards vary in age from 4 to 15 years. The vineyards are planted on soil types that allow for the optimum vine growth balance. Grapes are harvested by hand in January and February at an average ripeness of 24°B.

WINEMAKING APPROACH

The grapes undergo a long, cool fermentation in stainless steel tanks, 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, with or without food.

Delicious with chicken a la king, veal parmigiana, pasta alfredo, grilled calamari, or roast pork.

AGEING POTENTIAL

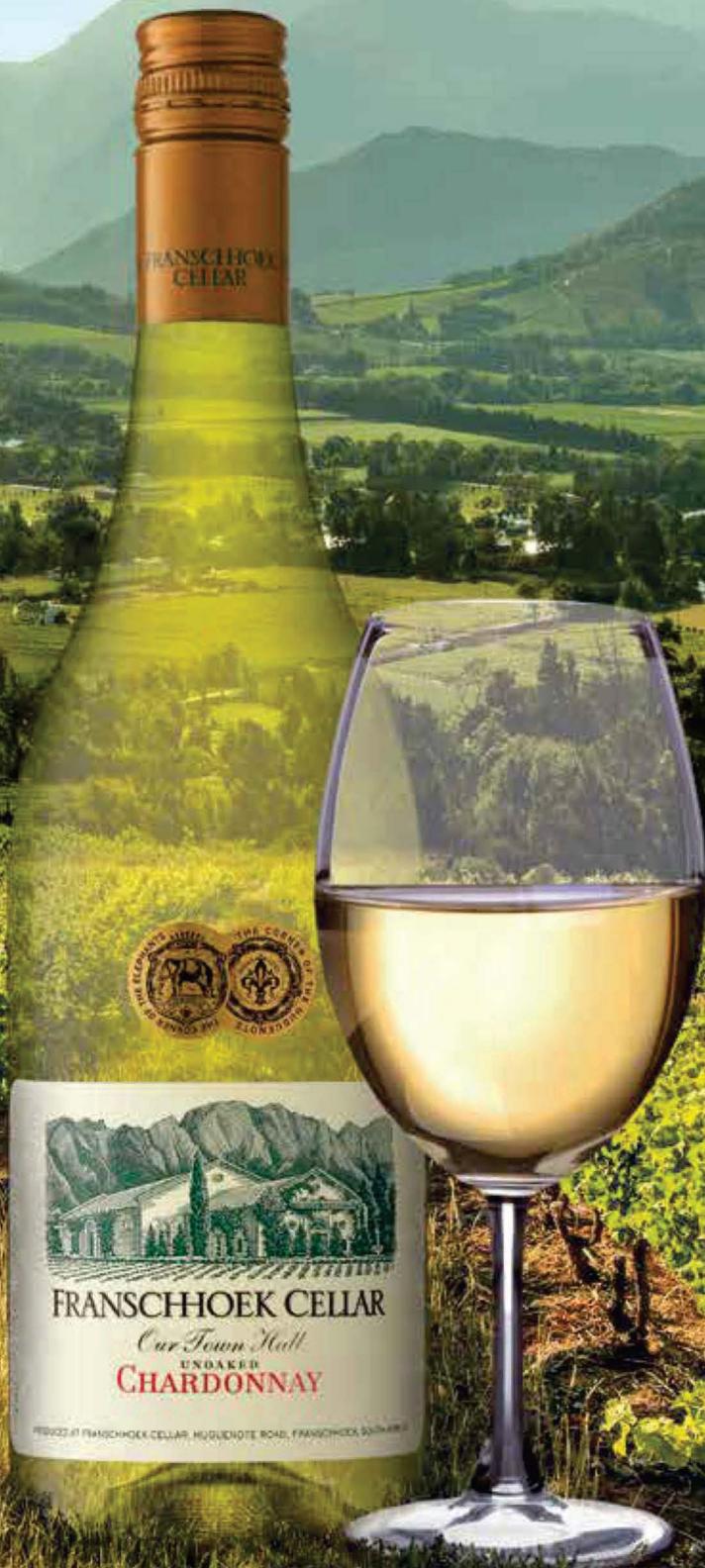
Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to three years from vintage.

ANALYSIS

Alcohol: 13.5% | pH: 3.4 | TA: 6.2 g/l | RS: 3.5 g/l

WINE OF ORIGIN

Western Cape



PRODUCED FOR FRANSCHOEK CELLAR
HUGUENOTE ROAD, FRANSCHOEK, SOUTH AFRICA