

STATUE DE FEMME SAUVIGNON BLANC 2023

INSPIRATION

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

TASTING NOTE

Expressive tropical aromas tinged with capsicum open up to attractive Cape gooseberry, passionate fruit and green fig flavours balanced by a lively but gentle acidity that follows through to a beautiful fresh finish.

THE VINEYARDS

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. Gentle prolonged cold fermentation in stainless steel tanks to ensure expressive fruit aromas, and 4 months lees contact encouraged richness and complexity on the palate.

FOOD PAIRING

Best served chilled at 6°C to 8°C for delicious, easy drinking, with or without food. A delicious accompaniment to prawns on the braai, teriyaki salmon, creamy mussels or zesty chicken dishes.

AGEING POTENTIAL

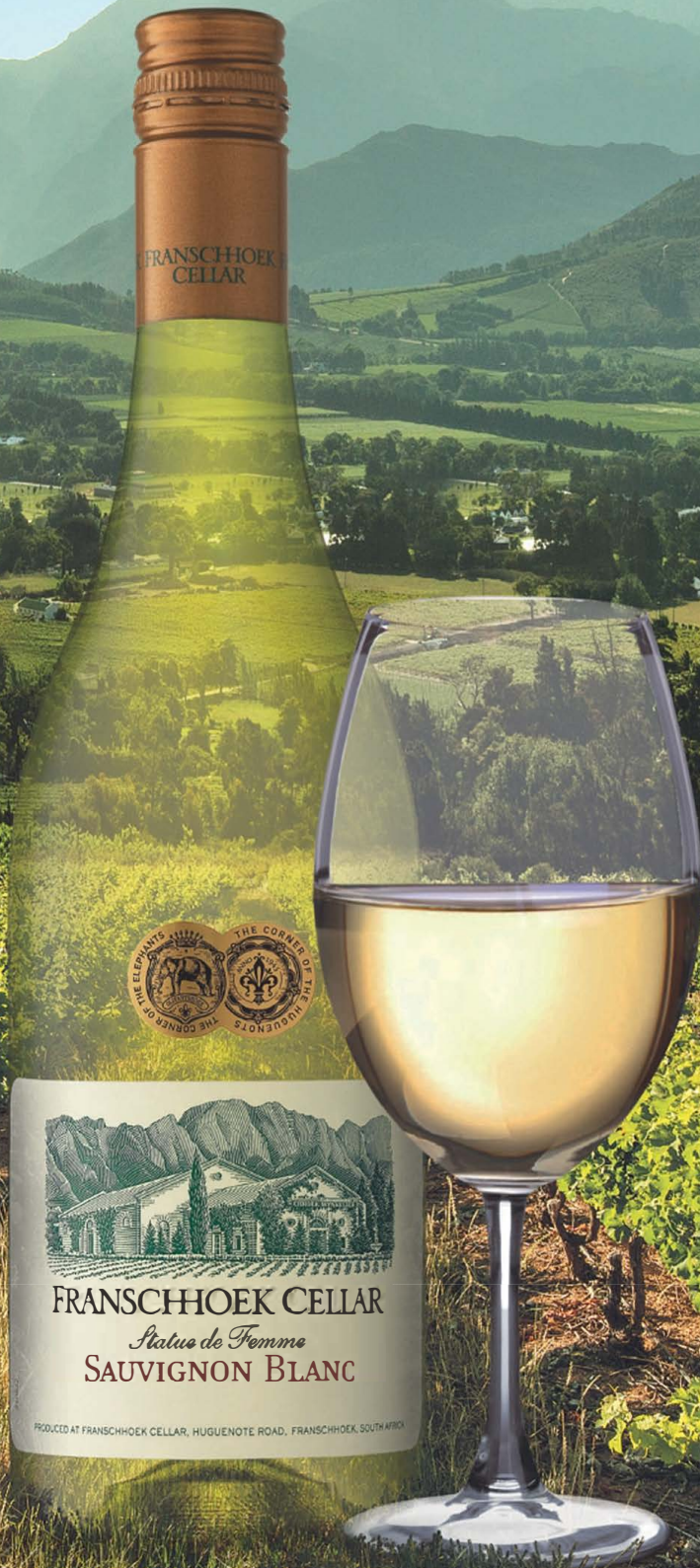
Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to three years from vintage.

ANALYSIS

Alcohol: 13,5% | pH: 3.3 | TA: 6.0 g/l | RS: 3.5 g/l

WINE OF ORIGIN

Western Cape



PRODUCED FOR FRANSCHOEK CELLAR
HUGUENOTE ROAD, FRANSCHOEK, SOUTH AFRICA