

Franschhoek Cellar Reserve Shiraz 2004

A full-bodied wine with a deep red colour, vanilla and spice on the nose and peppery fruit on the palate. A Shiraz marked by sweet spiciness and smoky flavours, complemented by a well-rounded and rich body

This is the ideal wine for flavourful grilled or barbequed meats, in particular venison or well-aged steak, or Moroccan dishes.

variety : Shiraz | 100% Shiraz

winery : Franschhoek Cellar

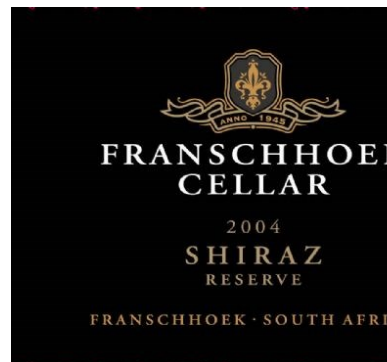
winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.6 ta : 5.5 g/l

type : Red **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork



ageing : Will develop over five years from vintage.

in the vineyard : Grapes originated from the Franschhoek Region.

Average age of vines: 5 - 10 years

Type of soil: Alluvial

about the harvest: Selected blocks harvested by hand when sugar reached 26°
Balling.

in the cellar : After crushing and destalking, the pulp is pumped directly into tanks, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24-27°C. Colour and flavour are extracted from the skins through pump-overs during fermentation. After Malolactic fermentation the wine was matured for 21 months in 100 % American oak Barrels

Franschhoek Cellar

Franschhoek

021 876 2086

www.franschhoekcellar.co.za