

The Stonewalker 2005

2008 Swiss International Air Lines Wine Awards â€” Seal of Approval
Spicy fruit combined with delicate oak and earthy aromas.

This is the ideal wine with light meats, pÃ¢tÃ©s and pastas.

variety : Cabernet Sauvignon | 34% Cabernet Sauvignon, 33% Shiraz, 33% Mourvedre

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 5.36 g/l pH : 3.72 ta : 5.2 g/l

type : Red **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

2008 Swiss International Air Lines Wine Awards â€” Seal of Approval

ageing : Enjoy within 2 to 4 years of vintage.

in the vineyard : Grapes originated from Paarl and Franschoek Regions.

Average age of vines: 10 years

Type of soil: Alluvial

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

in the cellar : All cultivars were produced separately. After crushing and destalking, the pulp is pumped directly into rotor 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 25Â° to 27Â° C. Colour and flavour were extracted from the skins through rotation of tanks during fermentation. After natural malolactic fermentation Cabernet Sauvignon and Shiraz were matured on French MT+ oak for 5months, and blended with unwooded Mourvedere before bottling.



Franschoek Cellar

Franschoek

021 876 2086

www.franschoekcellar.co.za