

Franschhoek Cellar Shiraz 2005

A full-bodied wine with a deep red colour, smoky oak on the nose and a 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 : 15 % vol rs : 5.9 g/l pH : 3.73 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Will develop over 5 years from vintage.

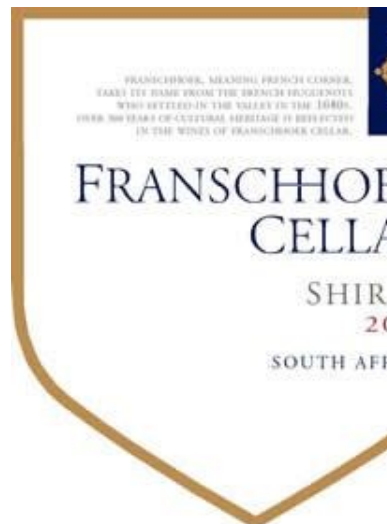
in the vineyard : Grapes originated in Franschhoek Region.

Average age of vines: 5-10 years

Type of soil: Alluvial

about the harvest: Selected blocks harvested by hand when sugar reached 24Â° B.

in the cellar : After crushing and destalking, the pulp is pumped directly into kombi-tanks or separators, 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 - 27Â° C. Colour and flavour are extracted from the skins through pump-overs during fermentation. The wine was then inoculated with selected malolactic bacteria, after which it matured on French MT (Medium Toasted) oak staves.



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