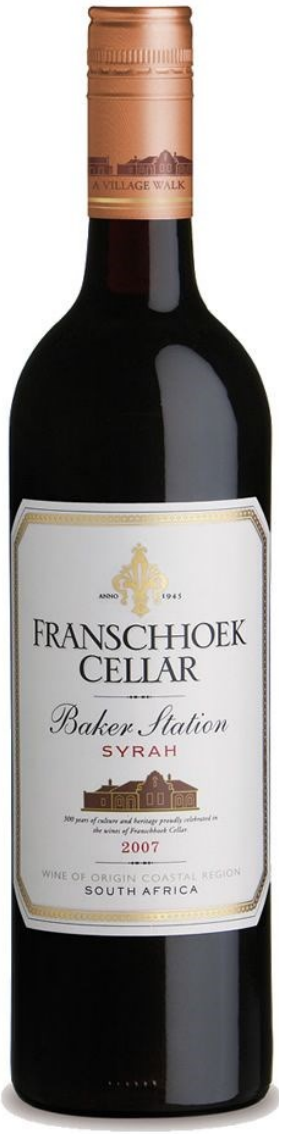
wine.co.za
easiest way to buy wine

Franschhoek Cellar Baker Station Shiraz 2007

This plum coloured wine has an expressive nose with aromas of pepper and spice as well as black fruit. The palate has lengths and complexity with layers of spice with a soft juice finish. The refined tannins are well integrated and add to the finess and length of this wine.

Great compliment to seafood, risotto, grilled calamari, slow roasted chicken and stuffing, veal parmigiano.



variety : Shiraz | 100% Shiraz
winery : Franschhoek Cellar
winemaker : Stephan Smit
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 4.5 g/l **pH :** 3.6 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Screwcap

ageing : Will develop over 5 years from vintage.

in the vineyard :
Age of vines: 7 - 20 years
Climate: The 2007 season proved to have good climatic conditions for optimal quality. The cooler valley slopes allowed for a long slow ripening of the grapes, leading to the making of this full-bodied, yet silky soft wine.
Soils: The vineyards are planted in very particular soil types to allow for optimum vine growth balance and quality.
Trellis: Combination of bush vines and trellised.
Yield: Between 7 and 12 tons per hectare.

about the harvest: Shiraz is harvested ripe (25° B) amnd this leads a fuller, yet softer style of wine.

in the cellar : Cold maceration takes place for 24 hours allowing maximum colour extraction. The juice is then inoculated with specially chosen wine yeast and allowed to ferment at a carefully monitored temperature. Pumpovers and punchdowns are done 3 times per day. Maturation is done on French oak for 8 to 12 months, after which teh wine is selectively blended and bottled.

Franschhoek Cellar

Franschhoek
021 876 2086
www.franschhoekcellar.co.za