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Franschhoek Cellar - Baker Station Shiraz 2008

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

Great complement 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 : Full bodied and generous already promising interesting secondary characteristics - so drink now or mature for up to 5 years.

in the vineyard :
Age of vines: Vary 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: Soil types in the valley vary much. This variation leads to different wine styles that ultimately add to the complexity of this wine.
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. Pump-overs are combined with punch-downs 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
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