

## Franschhoek Cellar - Baker Station Syrah 2010

A deep plum colour with expressive blackberries, pepper and spice set against modest oak in the background and soft ripe tannins that provide a balanced juicy finish of pleasing length and finesse.

Perfect match to spicy sausages, smoked meats, roast venison, duck confit, mature cheddar or blue veined cheese. Best served at between 16°C and 18°C.

**variety :** Shiraz | 100% Shiraz

**winery :** Franschhoek Cellar

**winemaker :** Richard Duckitt

**wine of origin :** Coastal

**analysis :** alc : 13.75 % vol    rs : 3.2 g/l    pH : 3.65    ta : 5.28 g/l

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

**pack :** Bottle    **closure :** Screwcap

Old Mutual Trophy Wine Show 2012 - Bronze

**ageing :** Full bodied and generous for delicious drinking immediately with the structure to last well for up to 5 years in the bottle.

**in the vineyard :** Vine age: Vary from 7 and 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 vallery 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.

**about the harvest:** Harvest: Shiraz is harvested ripe (25 Brix) as this leads a fuller, yet softer style of wine.

Yield: Between 7 and 12 tons per hectare.

**in the cellar :** 24 hours of cold maceration on the skins allows maximum colour extraction to begin before the juice is inoculated with yeast and allowed to ferment at controlled temperatures. Pumpovers are alternated with punch-downs at least 3 times daily, before 8 to 12 months of oak maturation. Finally the wine is blended, stabilised and bottled.



### Franschhoek Cellar

Franschhoek

021 876 2086

[www.franschhoekcellar.co.za](http://www.franschhoekcellar.co.za)