

Franschoek Cellar Shiraz 2010

A focused and elegant wine showing bright violets and ground white pepper spice on the nose. The refined palate finishes with rich red fruits and delicate tannin that supports the structure in a deliciously lingering manner with finesse and grace typical of origin.

Best served at between 14°C and 16°C as a great match to spicy sausages, smoked meats, roast venison, duck confit, mature cheddar or blue veined cheese.

variety : Shiraz | 100% Shiraz

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin :

analysis : alc : 14.28 % vol rs : 3.5 g/l pH : 3.71 ta : 5.66 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

Veritas Wine Awards 2013 - Bronze

International Wine and Spirits Competition 2013 - Gold: Outstanding

Old Mutual Trophy Wine Show 2013 - Bronze

Decanter World Wine Awards 2013 - Bronze

Top 100 SA Wines Challenge

ageing : Drinking well now with sufficient structure to develop up to 5 years in the bottle.

in the vineyard : The Shiraz grapes for this wine are from one of the highest most rugged vineyard sites in Franschoek with singular personality and expression that compelled our winemaker Richard Duckitt to go to great lengths to preserve the extraordinary concentration and purity of fruit in this quintessential Franschoek wine.

Origin : Sourced from one specific cool vineyard on Montagne farm set high on Southern slopes. This is one of the highest sites in Franschoek.

Climate: Shaped by cool mountain breezes in a vintage punctuated by smaller yields and heat waves in early January that kicked the crush off early and produced great colours and concentration in the grapes.

Soils: Set against the Southern slopes with rocky soils.

Trellis: Trellised

about the harvest: Harvested during the 2nd week of March at an average ripeness of 25.5°B for full richly fruited yet soft styled wine.

in the cellar : 24 hours of cold maceration on the skins allows maximum colour extraction to begin before the juice was inoculated with yeast and allowed to ferment in open barrels at controlled temperatures of around 28°C. Punch downs three times daily in barrel by hand for maximum colour extraction. Barel maturation in 25% new French oak with remainder in 2nd/3rd/4th fill barrels for discernable but not overpowering influence.



Franschoek Cellar

Franschoek

021 876 2086

www.franschoekcellar.co.za