

Forge Mill Shiraz 2001

United Kingdom only

The deep red colour of this wine is typical of Shiraz, so is the smokey oak on the nose and the peppery fruit on the palate.

Red meat dishes (beef, game, barbeque etc.)

variety : Shiraz | 100% Shiraz

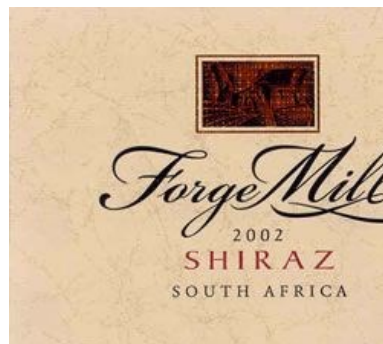
winery : Franschoek Cellar

winemaker : Deon Truter

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.55 ta : 5.7 g/l

type : Red style : Dry body : Medium taste : Fragrant wooded



ageing : This wine will be at its best within 5 years of vintage.

in the vineyard : Grapes originated from the Wellington region

Average age of vines: 5 to 6 years

Type of soil: Alluvial

about the harvest: Harvested by hand when sugar is 23[°]B - 25[°]B.

in the cellar : After crushing and destalking the pulp is pumped directly into rotor tanks and inoculated with active dry yeast. Fermentation takes place at about 24 to 27[°]C. Colour and flavour are extracted from the skins through rotation of the rotor tanks during fermentation. When fermented dry, malolactic fermentation follows. The wine was matured for \hat{A} 6 months with American Oak before bottling.

Franschoek Cellar

Franschoek

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