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Franschhoek Vineyards Shiraz NV

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 chilled between 6°C and 8°C for easy social drinking with or without food. Great with smoked salmon, sushi, prawns and smoked chicken and cold meats. Best enjoyed in the freshness of youth or up to a year.



variety : Shiraz | 100% Shiraz
winery : Franschhoek Cellar
winemaker : Richard Duckitt
wine of origin : Coastal Region
analysis : **alc :** 14.45 % vol **rs :** 3.3 g/l **pH :** 3.6 **ta :** 6.00 g/l
type : Red
pack : Bottle **size :** 750ml **closure :** Screwcap

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

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

in the vineyard : Origin: Sourced from one specific cool vineyard on Montagne farm set high on Southern slopes. This is one of the highest sites in Franschhoek.
Vintage: Shaped by cool mountain breezes in the 2012 vintage that was characterised by smaller yields that produced great concentration of colour and flavour 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.
Yield: Average 4 tons

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.Barrel maturation in 25% new French oak with remainder in 2nd/3rd/4th fill barrels for discernable but not overpowering influence.

Franschhoek Cellar

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