

Franschhoek Cellar Shiraz 2014

A focused wine showing red fruit and spiciness on the nose backed by fine tannins, which support the structure and add to a lingering finish displaying the elegance and finesse typical of origin.

A great match for charcuterie, duck confit, roasted venison, and mature cheddar or blue-veined cheese.

variety : Shiraz | 100% Shiraz

winery : Franschhoek Cellar

winemaker : Richard Duckitt

wine of origin : Franschhoek

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.5 ta : 3.8 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

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

in the vineyard : The Source

Sourced from one specific cool vineyard with a low natural crop yield set high on the steel southern slopes of Franschhoek Peak.

The Story

The grapes for this wine were sourced from one of the highest and most rugged Shiraz vineyard sites in Franschhoek, which shows singular personality and expression. The winemaker went to great lengths to preserve the extraordinary concentration and purity of fruit in this quintessentially Franschhoek wine.

in the cellar : Cold maceration on the skins for 24 hours allowed 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 were done three times daily in barrel by hand for maximum colour extraction. Barrel maturation in 25% new French oak with the remainder in 2nd-, 3rd- and 4th-fill barrels made for a discernible but not overpowering influence.



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021 876 2086

www.franschhoekcellar.co.za