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Franschhoek Cellar - Baker Station Shiraz 2016

Deep ruby with exuberant mulberry, plum, pepper and modest oak spice supported by soft ripe tannins that provide a well structured and balanced juicy finish of pleasing length and finesse.

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



variety : Shiraz | 100% Shiraz
winery : Franschhoek Cellar
winemaker : Richard Duckitt
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 4.0 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

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

Inspiration: With similar fortitude and endurance that finds synergy with our SHIRAZ, Franschhoek's well preserved original station building is reminiscent of the work of the lauded British architect, Sir Herbert Baker. The charming building follows Cape Dutch revival lines with its unmistakable gable and form.

in the vineyard : From vineyards that vary in age from 7 to 20 years. The vineyards are planted on varied soil types that lend specific nuances and characters to each block of grapes contributing to the complexity of the wine.

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. Pump-overs 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
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