

Forge Mill Shiraz 2002

United Kingdom only

A full-bodied wine with a deep red colour, smoky oak on the nose and a peppery fruit on the palate.

Complements any meat dish.

variety : Shiraz | 100% Shiraz

winery : Franschoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.97 g/l pH : 3.71 ta : 5.5 g/l

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



ageing : This wine will develop and should be best within 5 years.

in the vineyard : Grapes originated from Franschoek Region

Average age of vines: 5 - 10 years

Type of soil: Alluvial

about the harvest : Selected blocks harvested by hand when sugar is 24°B.

in the cellar : After crushing and destalking the pulp is pumped directly into kombi-tanks or separators, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 27°C. Colour and flavour are extracted from the skins through pump-over during fermentation. Wine is then inoculated with selected malolactic bacteria. Wine matured on French MT oak staves before bottling.

Franschoek Cellar

Franschoek

021 876 2086

www.franschoekcellar.co.za