

Fine Wines **FRAM** *of Exploration*

SINCE 2013

**2017 FRAM SHIRAZ**
ORIGIN: SWARTLAND

VINEYARDS: The vineyards for this wine is from various sites within the Swartland. The biggest part is from a vineyard in the Paardeberg on granite/sandy soils. Two smaller parcels from the western side of Malmesbury completes the picture, these two vineyards are in iron rich *"coffee-stone"* soils.

WINEMAKING: All parcels were individually fermented and matured in older 225 liter French oak barrels. No added yeast or enzymes. During primary fermentation wines were pumped over twice a day to extract a lively tannin to balance the fruit concentration of the wine

ALC: 13.05%

TOTAL ACID: 5.8 G/L

PH: 3.64

RESIDUAL SUGAR: 2.3 G/L

FLAVOUR PROFILE: Elegant floral aromas characterise the first impressions of this Shiraz. A lovely savoury meatiness flows from the end of the nose onto the core of the palate. White spice together with black cherries extends from the centre of the flavour profile all the way to the lovely grainy tannin at the end.



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