



2015 FRAM SHIRAZ
ORIGIN: SWARTLAND

VINEYARDS: A blend of 3 vineyards around the Swartland area. Combining grapes from the koffiekliip soils to the west of Malmesbury with granite sands from the Paarderberg and one scali patch. Vine ages vary from 10 – 25 years.

WINEMAKING: Wines were all fermented on the skins until dryness, lasting on average 8 – 12 days. Some tanks fermented with stalks and some without.

Post fermentation the wines were left on the skins until the winemaker found time, and had nothing better to do than to press.

MLF in stainless steel and then to 4th and 5th fill 225 French oak barrels for 9 months. Bottled Jan 2016

ALC: 14.2%

TOTAL ACID: 5.5 G/L

PH: 3.65

RESIDUAL SUGAR: 3 G/L

FLAVOUR PROFILE: A wine that elegantly displays the more robust and powerful side of Shiraz without losing its sense of place. Well defined dark primary fruit on the nose, underlined by fresh red tones