



Fine Wines **FRAM** *of Exploration*

SINCE 2013

**2018 FRAM SHIRAZ****ORIGIN: SWARTLAND**

90% Shiraz, 5% Grenache noir, 5% Mourvèdre

VINEYARDS: The Shiraz component consists of two vineyards, 80% of the Shiraz is located in sandy granite soils situated in the Joubertskloof in the Paardeberg, approximately 8km south east of Malmesbury, the second vineyard from the schist soils of the Kasteelberg 15km to the north of Malmesbury. The Mourvedre and Grenache noir from the iron rich laterite soils(also known as *Koffieklip* or *Coffee stone*) west of Malmesbury. 2017 was a very dry winter that lead to a substantially smaller crop in 2018.

WINEMAKING: The Shiraz parcels were fermented and matured separately. The wine did spent 8 months in old 225 liter French oak barrels. No added acid, 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. The Grenache and Mourvedre components were unoaked and matured in stainless steel.

ALC: 13.07%**TOTAL ACID: 5.88 G/L****PH: 3.66****RESIDUAL SUGAR: 2.7 G/L**

FLAVOUR PROFILE: A combination of savoury spice and fresh primary fruit dominates the aromatics and the palate of this wine. Omnipresent are the definitive Swartland flavours of fresh venison and flowers.

A wonderfully complex wine even at a young age with firm yet elegant tannin.

Drink now through to 2028.



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