



FRANSCHHOEK CELLAR



Analysis

Alcohol: 14.00%
pH: 3.5
TA 5.8 g/l
RS: 4.0 g/l

Baker Station

Shiraz

2016

Inspiration

With similar fortitude and endurance that finds synergy with our Shiraz, Franschoek'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.

Tasting Note

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.

The Source

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.

Winemaking Approach

24 hours of cold maceration on the skins allowed maximum colour extraction to begin before the juice was inoculated with yeast and allowed to ferment at controlled temperatures. Pump-overs were alternated with punch downs at least 3 times daily, before 8 to 12 months of oak maturation. Finally the wine was blended, stabilised and bottled.

Food Pairing

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

Ageing Potential

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

Wine of Origin

Western Cape



PRODUCED FOR FRANSCHHOEK CELLAR
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA