



PASCAL/SCHILDT

Winery:	FRAM
Wine:	SHIRAZ
Vintage:	2014
Appellation:	SWARTLAND
Winemaker/Winegrower:	THINUS KRÜGER
Harvest Notes:	2014 was a really good year for dry land/unirrigated vines. Rain in December and early January helped to ensure enough moisture in the soils to make for a good ripening season. Different Shiraz vineyards harvested between mid February and first week March. Grapes from all three the major soil types in the Swartland appellation
Cellar Notes:	Fermented in stainless steel tanks, post ferment maceration on some of the vineyards, also stems added back to certain ferments. All dependant on the mood of the winemaker. 9 months older barrels, all Frensch oak. One filtration prior to bottling, so fining.
Tasting Notes:	A first impression of red fruit leads into the darker side of Shiraz. Red currants flowing towards cassis and black cherry with delicate white and brown spice in the background. A firm, yet delicate, tannin puts the Swartland stamp on this wine
Aging & Drinking Suggestions:	Drink now through 2025
Technical Notes:	
Soil	Granite sand, Koffieklip(iron rich phlentic soils) and Schist
Acidity	5.5
pH	3.8
Residual Sugars	2.5
ABV	14.27
Barrel Maturation	Yes, older barrels
Production (bottles)	6000