



BAKER STATION SHIRAZ 2022

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 VINEYARDS

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 that contribute to the complexity of the wine.

WINEMAKING APPROACH

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

FOOD PAIRING

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

AGEING POTENTIAL

Fully bodied and generous. Delicious drinking immediately, but with the structure to last well for up to 5 years in the bottle.

ANALYSIS

Alcohol: 14 % | pH: 3.5 | TA: 5.8 g/l | RS: 3.5 g/l

WINE OF ORIGIN

Western Cape