



FRATELLI  
WINES



## Cabernet Franc Shiraz

Variety: Cabernet Franc 50% Shiraz 50%

Vintage: 2015

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### Production information

Vineyard: Plot C Nimgaon and Plot B and E Garwar

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 12 noon

Yield/Ha: 10 tons

Total Production: 1,00,000 bottles

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### Fermentation protocol

Fermentation method: Fermented at 22-25° C, in stainless steel tanks for 10-15 days.

Ageing process: aged in stainless steel tanks and final ageing in bottles.

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### Wine analysis

Alcohol: 13.5

Total Acidity: 5.5

pH: 3.37

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### Tasting notes

The wine offers vanilla, leather and black pepper aromas on the nose. Dark plum with rounded tannins and a long finish on the palate make this a luscious wine. Cabernet Franc grape contributes to the roundness and concentrated aromas of the fruits while Syrah adds the varietal note of leather and black pepper.

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### Food pairing

Raan of Lamb, Papadelle Veal Ragu, Chholay Bhatura, Thai Beef Curry.