



FRATELLI
WINES



Classic Shiraz

Variety: Shiraz 80% Cabernet Franc 20%

Vintage: 2015

Production Information

Vineyard: Plot E and B 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 / 6 pm

Yield/Ha: 14 tons

Total Production: 2,50,000 bottles

Fermentation protocol

Fermentation method: Fermented at 20-25° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 13.0

Total Acidity: 5.5

pH: 3.20

Tasting notes

This Shiraz based blend is ruby red in colour, with notes of black pepper and plum. Subtle hints of earthiness and leather combined with smooth tannins and balanced structure makes this an extremely pleasant wine to drink.

Food pairing

Chana Masala, Kheema, Eggplant Parmigiana, Thai Beef Stirfry.