

First issue of the POP Wine series

Production:

A 2006 post ferment co-aged blend of 45% Cabernet Sauvignon 33% Shiraz 22% Grenache.

Cabernet Sauvignon

sourced from the Horse Paddock Block of our Stelzer Road Vineyards

Shiraz

sourced from vines grown by Peter 'PG' Goers on his Mattiske Road block on the eastern edge of the Stonewell region

Grenache

sourced from 83 year old bush vines from our Stonewell Hill Vineyards.

Wine blended then aged in a combination of 2/3 seasoned French Oak and 1/3 seasoned American Oak Barrels.

35 dozen Bottles in total released. Closure : Screwcap

The Label:

Designed and illustrated by the irreverently irreverent mind and hand eye co-ordination of Glen Lumdsden

Each bottle hand registered and silk screen printed 5 times

Each carton hand registered and silk screen printed 4 times



Colour

Deep rich crimson red with a dark central core.

Nose

Chocolate and cranberries wrapped around black currants and black

liquorice. Core of plum overlaying a raspberry confectionary core.

Palate

Smooth silky star anise infused bitter chocolate and liquorish. Really firm but plushly soft tannins guide grippy acid flex down the sides of the cheeks overlaying bright cassis and summer berries lifted musk and hints of vanilla that stretch to a long satisfying finish.

POP Wine Episode 1 - 2006 CSG

The 2006 vintage is lurking out there, just waiting to rear up and blow our minds. This wine came about primarily as a favour to a mate, Kym Farley and his Brother Jon. He and Jon had decided, that as their drinking was costing an absolute fortune, they would make a bit of their own wine and drink for a much more reasonable price. Kym offered to lend me a hand during the 2006 vintage to offset the production cost of their Shiraz. Suited me fine as 2006 was a big year for me with almost 50 tonnes of fruit passing over the slab... one shovel at a time!

Well the Shiraz was pretty good, but being from a relatively young patch of vines, lacked a bit of mid and bottom palate grunt. I took the Shiraz and enveloped it with a big slug of rich delicious Cabernet from our Horse Paddock Block. Nice, filled out but still lacking the real sizzle and sparkle I was looking for.

Enter text book Grenache, off of 83 year old dry grown bush vines. Chock full of all the confectionary lushness this wonderful variety does so well. EUREKA... the smile was formed in the wine and as far as I am concerned, the proof is in the drinking!

Well Kym and Jon took out the equivalent of their Shiraz contribution in finished wine and I haven't heard a complaint from them yet. The balance of 40 odd dozen well that's where the rest of the story begins.

What to do, What to do?? I have started accumulating little parcels of this blend and that. Along with the 2006 CSG there are a steadily growing pile of 20 and 30 case productions that all have a different story to tell. The thought of creating a different label for each 'one off' wine, though appealing just didn't strike me as the answer to the best use of these delicious wines. Then towards the middle of 2008 a plan just fell into place.

My son Ben is in the same class at school as a mate, Glen Lumdsdens' son Cooper. Glen and I had chatted in the past about doing a label together, but this was the wine and now was the time.

The label became a chance to really celebrate the processes I am slowly but surely mastering with the screen printing. Also I guess it was a chance to create a label that is so over the top for the sheer joy of aesthetics.

The result I think everyone agrees is deliciously over the top!

The POP Wine - Issue 1 - 2006 CSG is the first in a series of wines that will pick up the story from where the previous issue left off.

Look out for POP Wine - Issue 2 - 2007 Greenock Grenache, coming to the david Franz Web Site soon!



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