

## Spier Signature Shiraz 2010

Appearance: The wine is dark plum in colour.

Flavours: Inviting aromas of ripe plum, caramel and hints of spice on the nose. The aromas follow through to a sweet and creamy palate with soft tannins.

Serve with lamb chops or beef ribs.

**variety** : Shiraz | 100% Shiraz

**winery** : Spier Wine Farm

**winemaker** : Jacques Erasmus

**wine of origin** : Western Cape

**analysis** : alc : 14.7 % vol   rs : 3.5 g/l   pH : 3.6   ta : 5.8 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

**pack** : Bottle   **closure** : Cork

**ageing** : Enjoy now or within 2 - 4 years of harvest.

### **in the vineyard** : Terroir

Grapes sourced from the Paarl, Overberg and Stellenbosch areas within the Western Cape.

### **Vineyard**

Trellised vines that are 10-12 years old and planted on north easterly slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

**about the harvest**: Grapes were harvested at 24° Balling.

**in the cellar** : After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24° C. Three pump-overs were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for 8 - 10 months. The rest of blend matured in stainless steel tanks with French oak staves.



## Spier Wine Farm

Stellenbosch

021 809 1100

[www.spier.co.za](http://www.spier.co.za)