

Spier Signature Shiraz 2011

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 : 14.46 % vol rs : 3.5 g/l pH : 3.39 ta : 6.10 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Climate

Temperature: Winter 9/18°C; Summer 14/26°C

Annual Rainfall: 650 mm

Proximity to Ocean: 40-60 km.

Soil

Clovelly, Hutton and Estcourt

Viticulture

Trellised vines are 14 -18 years old and planted on north-eastern slopes. The vines received supplementary irrigation and produced 10 tons per hectare.

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

in the cellar : Grapes were gently crushed, de-stemmed and cooled. After two 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 and the remainder matured in stainless steel tanks with French oak staves.



Spier Wine Farm

Stellenbosch

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