

Spier Vintage Selection Shiraz 2012

Rich dark colour with bright edges. Beautiful layered aromas of mulberry and plum fruit supported by infused allspice and vanilla. The palate has richness with good length and smooth tannins.

Serve with smoked pork loin with vegetables or a medium rare beef fillet with creamed porcini mushrooms.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal Region

analysis : alc : 13.86 % vol rs : 1.9 g/l pH : 3.35 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing :

in the vineyard : Terroir / Soil

Rolling hills of decomposed granite with clay subsoil from Paarl, Darling and Stellenbosch.

Vineyard and Climate Conditions

12-17 year old vines were planted on a vertical trellis system, allowing for easy foliage management, controlling the exposure of the grapes to sunlight and encourage even ripening. These regions are situated 15 - 55 km from the cold Atlantic ocean with average temperatures of 8-19°C during winter and 13-29°C during summer. The average annual rainfall is 450mm.

about the harvest: Grapes were harvested from chosen vineyard blocks at 25.7° Balling.

in the cellar : After harvesting the grapes were soaked for 2 - 3 days at 13 - 14°C. Following fermentation in stainless steel tanks, chosen wines underwent malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak, with only the finest barrels chosen for blending and bottling.



Spier Wine Farm

Stellenbosch

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