wine.co.za
easiest way to buy wine

Spier Vintage Selection Shiraz 2015



Appearance: Dark ruby red with bright rim
The wine shows upfront flavours of mulberry and violets complimented by delicate fennel and white pepper notes. Cherry and pepper flavours compliment the complex palate that leads to smooth, dense tannins.

Ostrich fillet drenched with a mulberry jus served with artichoke and potato mash. Grilled mushrooms seasoned with crushed black pepper and fennel.

variety : Shiraz | 100% Shiraz
winery : Spier Wine Farm
winemaker : Johan Jordaan
wine of origin : Coastal Region
analysis : **alc :** 14.89 % vol **rs :** 3.1 g/l **pH :** 3.49 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Terroir / Soil
Cool southeast-facing slopes of decomposed granite on clay sub-soil with great water retention.

Vineyard and Climate Conditions
14 - 19 year old vines planted on a vertical trellis system which ensures easy foliage management so that there is a good balance of leaves, ensuring exposure to the sun and enough shading to allow for peppery flavours to be retained in the grapes. The vines are 7 – 55 km from the cold Atlantic ocean and have average temperatures of 14° – 17 °C in winter and 20° - 28°C in summer. Average annual rainfall is 450mm.

about the harvest: Grapes were harvested from selected vineyard blocks.

in the cellar : After harvesting the grapes were soaked for 2 - 3 days at 12° C. Alcoholic fermentation lasted for up to 14 days in stainless steel tanks; delicate extraction methods were used to retain fruit and subtle spice flavours. The free-run juice was barrelled down to facilitate malolactic fermentation and maturation in a combination of 80% French and 20% American oak barrels (half were first fill; half were second fill). The wine matured for 16 months in barrel before individual barrels were selected for the final blend.

Spier Wine Farm
Stellenbosch
021 809 1100
www.spier.co.za