

## Spier Signature Shiraz 2017

Rich ruby red in colour. Flavours of spice and ripe plums on the nose and palate with an undertow of bruléed sugar. Gentle soft tannins and a creamy aftertaste.

Rump or Sirloin steak.

**variety :** Shiraz | 100% Shiraz

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 14.7 % vol rs : 3.40 g/l pH : 3.57 ta : 5.20 g/l

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

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

### in the vineyard : Origin

Western Cape (Darling, Durbanville, Botrivier and Paarl).

### Terroir

Soil: Clovelly, Hutton and Estcourt.

Temperature: winter 9/18°C; summer 14/26°C

Annual rainfall: 650-750mm

Proximity to ocean: 40-80km

### Vineyard and Climate Conditions

Trellised vines of 15 -17 years old and planted on north-eastern 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 :** 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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