

## Spier Seaward Shiraz 2017

Dark ruby red with a bright youthful rim. Beautiful layered aromas of mulberry, violets and subtle pepper and anise. The mid-palate is balanced with concentrated fruit flavours and smooth, dense tannins.

Your favourite cut of grilled red meat with some root vegetables or a vegetarian moussaka.

**variety** : Shiraz | 100% Shiraz

**winery** : Spier Wine Farm

**winemaker** : Johan Jordaan

**wine of origin** : Coastal Region

**analysis** : alc : 14.68 % vol   rs : 3.4 g/l   pH : 3.64   ta : 5.5 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fragrant

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

**in the vineyard** : Rolling hills of decomposed granite with clay subsoil in Paarl, Darling and Stellenbosch. 14- to 19-year-old vines yielded the grapes for this wine. Their vertical trellis system allows for efficient foliage management, controlling the exposure of the grapes to sunlight and encouraging even ripening. These regions are situated 15 – 55km 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.

**in the cellar** : 100% Shiraz grapes were harvested from selected vineyard blocks and cold-soaked for 2 to 3 days at 13 - 14°C. Alcoholic fermentation was completed after 15 days in stainless steel tanks. The free-run juice was barrelled down with malolactic fermentation and maturation taking place in a combination of 20% first fill French oak barrels and the balance in second and third fill barrels. The wine matured for 14 months in barrel before blending.



### Spier Wine Farm

Stellenbosch

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