

Spier Signature Shiraz 2018

Appearance: 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.

Enjoy in a relaxed environment with family and friends, and pair with a juicy 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 :** Screwcap

in the vineyard : Terroir

Soil: Clovelly, Hutton and Estcourt.

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

Annual rainfall: 650-750mm

Proximity to ocean: 40-80km

Trellised vines of 14 -16 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, gently crushed, de-stemmed and cooled.

in the cellar :

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

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