

Spier Seaward Shiraz 2024

Spier Seaward Shiraz 2024 is a deep ruby red-coloured wine. It shows upfront flavours of mulberry, blackcurrant and blackberry complemented by delicate notes of subtle pepper and anise. The mid-palate is balanced with concentrated fruit flavours that lead to a smooth, dense tannin finish.

Enjoy with savoury charcuterie, tapas and deli-style food.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Heidi Dietstein

wine of origin : Coastal Region

analysis : alc : 14.45 % vol rs : 2.7 g/l pH : 3.53 ta : 5.4 g/l

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

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

2026 Shiraz SA Challenge - Top 12 Shiraz

in the vineyard : The grapes for this cool-climate wine were sourced from 15- to 20-year-old trellised vines grown on flat, cooler, east-facing slopes that help preserve fruit freshness. The rich, deep soils – decomposed granite with good water retention and moderate fertility – produced low, concentrated yields, adding complexity and structure to the wine's tannins. Proximity to the cold Atlantic Ocean allows the fruit to ripen slowly, resulting in wines with well-balanced fruit and acidity.

about the harvest: Grapes are harvested by hand from selected vineyard blocks.

in the cellar : The grapes were harvested by hand from selected vineyard blocks and destemmed and crushed to stainless-steel tanks. Alcoholic fermentation was completed after 15 days on the skins. Free-run juice was barreled down for malolactic fermentation, with maturation taking place in French-oak barrels (20% first fill and the balance in second and third fill). The wine matured for 14 months before blending.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za