

Spier Shiraz 2002

Veritas 2003 - Silver

The wine is deep plum in colour with youthful edges. Spicy, herbaceous, leathery and floral tones on the nose follow through on the soft, creamy palate and the wine has a long, satisfying finish.

Specially recommended with grilled beef dishes.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.18 % vol rs : 3.1 g/l pH : 3.91 ta : 5.0 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : Enjoy now, or within 5 to 7 years from harvest.

in the vineyard : Climate: Average temperature - Summer 22.3Â°C (Durbanville), 23.8Â°C (Paarl) - Winter 11Â°C

Annual rainfall: 586.5 mm

Proximity to ocean: 12 - 15 km

Soil: Deep Red

Dry land vineyards that are between 18 and 20 years old yielded the grapes for this wine.

about the harvest: The grapes were hand-picked at 25Â° Balling and selected before de-stemming in the Middle of February.

in the cellar : Cold maceration for 3 to 4 days at 12Â° Celsius was followed by fermentation, partly in open fermenter, with gentle pump-over twice a day until dry. The pressed juice and free-run juice were kept separately and the wine underwent malolactic fermentation in the barrels.

A 40% portion of the wine was matured in new French oak barrels and the balance in 2nd- and 3rd-fill barrels for 12 months.

Production: 4 400 x 6 bottle cases



Spier Wine Farm

Stellenbosch

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