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Spier Shiraz 2003



South African Young Wine Show 2003 - Silver
Bronze - International Wine and Spirit Competition (IWSC) 2005
The wine is deep purple plum in colour with pronounced Shiraz characteristics. Attractive white and black pepper aromas are complemented by whiffs of ginger and a hint of tropical fruit. The palate is soft, yet mouth-filling with delightful fruit flavours and hints of coffee and toffee.

Specially recommended with grilled beef dishes.

variety : Shiraz | 100% Shiraz
winery :
winemaker : Frans Smit
wine of origin : Coastal
analysis : **alc :** 15.1 % vol **rs :** 2.7 g/l **pH :** 3.59 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle

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

in the vineyard : Proximity to ocean: 12 km
Annual rainfall: 890 mm
Soil: Clovelly, Hutton and Glen Rosa
Average temperature: Summer: 22Â°C, Winter: 14.5Â°C

7-year-old trellised vines planted against southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: The grapes were harvested at 26Â° Balling and selected before de-stemming.

in the cellar : Cold maceration for 3 to 4 days at 12Â° Celsius was followed by temperature-controlled fermentation in stainless steel tanks, with gentle pump-overs. The pressed juice and free-run juice were kept separately and the wine underwent malolactic fermentation in the barrels.
The wine was matured in French oak barrels.