

¹⁶⁹²
Spier

SPIER SIGNATURE SHIRAZ 2014

WINEMAKER:

Jacques Erasmus

ORIGIN:

Western Cape (Darling, Durbanville, Botrivier and Paarl).

TERROIR:

Soil: Clovelly, Hutton and Estcourt.

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

Annual rainfall: 650-750mm

Proximity to ocean: 40-80km

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines of 15 -17 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.

WINEMAKING:

Grapes were harvested at 24° balling, gently crushed, de-stemmed and cooled. 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.

ANALYSIS:

Alc:	14.70%	TA:	5.20 g/L
RS:	3.40 g/L	pH:	3.57

APPEARANCE:

Rich ruby red in colour.

TASTING NOTE:

Flavours of spice and ripe plums on the nose and palate with an undertow of bruléed sugar. Gentle soft tannins and a creamy aftertaste.

SERVE WITH:

Rump or Sirloin steak.

