

# SPIER GOOD NATURED ORGANIC | SHIRAZ CABERNET SAUVIGNON

**2024**

58% Shiraz / 27% Cabernet Sauvignon / 6% Petit Verdot / 5%  
Malbec / 4% Durif

**TASTING NOTE:**

This Shiraz and Cabernet Sauvignon blend brims with juicy red and black berry flavours, supported by hints of spices and subtle jasmine aromas. Medium-bodied and beautifully balanced, the velvety tannins lead to a smooth and lingering finish.

**SERVE WITH:**

Goes well with hamburgers, barbecued chicken, roast vegetables and aged hard cheeses like Gouda.

**APPEARANCE:**

Rich ruby red in colour.

**ANALYSIS:**

Alc: 13.85 % vol      TA: 5.7 g/L  
RS: 2.4 g/L            pH: 3.63

**WINEMAKER:**

Tania Kleintjes

**ORIGIN:**

Paarl

**TERROIR / SOIL:**

The 15 to 20-year-old trellised vines are farmed to international organic standards in deep, fertile, decomposed granite soils with a high percentage of clay. These ancient soils have great water retention abilities but are supplemented with drip irrigation. Foliage and weeds are managed mechanically, creating favourable conditions for natural protection from disease. This avoids the need for environmentally damaging chemicals.

**WINEMAKING:**

The organically grown grapes were harvested at optimal ripeness, destemmed and crushed in stainless-steel tanks. Fermentation lasted for up to 12 days on the skins, after which, the must was pressed to 20% to 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak barrels and 80% to a tank with French-oak staves to complement the wine's flavour profile and length. The wine spent 12 months on its lees to enhance its structure and boost flavour development.



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SOCIAL AND ENVIRONMENTAL CHANGE.



AWARDS

1692  
Spier