

1692  
Spier

## SPIER SIGNATURE SHIRAZ

### WINEMAKER:

Johan Jordaan

### 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 – 750 mm

Proximity to ocean: 40 – 80 km

### VINEYARD AND CLIMATE CONDITIONS:

Trellised vines of 18 to 20 years old and planted on Northeastern slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

### WINEMAKING:

Grapes were harvested at 24°B, 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 to 10 months and the remainder matured in stainless steel tanks with French oak staves.

### APPEARANCE:

Rich ruby red in colour.

### TASTING NOTE:

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

### SERVE WITH:

A good, hearty rump or sirloin steak.

