

SPIER SIGNATURE | SHIRAZ

2021

TASTING NOTE:

Bright flavours of plums and spice on the palate with an undertone of brûléed sugar, gentle soft tannins, and a creamy finish.

SERVE WITH:

Rump or Sirloin steak, or fire-cooked hamburgers with bacon and cheddar cheese.

APPEARANCE:

Deep Ruby red.

ANALYSIS:

Alc: 14.11 % vol TA: 5.1 g/L
RS: 4.9 g/L pH: 3.53

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape (Stellenbosch, Paarl, Breede-kloof and Swartland)

VINEYARD AND CLIMATE CONDITIONS:

The vertical trellised vines were planted between seven and 22 years ago on undulating hills of decomposed granite and weathered sandstone. Where the clay subsoils are too structured and porous, supplementary irrigation is used to ensure optimal foliage and even ripening. These vineyards are planted up to 80km from the coast with geographical influence from mountains and the cold Atlantic coast. Complexity is achieved by blending these different regional wines.

WINEMAKING:

Grapes were harvested at optimal ripeness, gently crushed and destemmed to stainless steel tanks. Fermentation lasted up to 12 days on the skins before a portion of the wine (20%) was transferred to neutral barrels, and the balance to stainless-steel tanks with French-oak staves for malolactic fermentation and maturation. The wine matured for a minimum of 12 months before blending.



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COLLECTION