

1692
Spier

SPIER SEAWARD SHIRAZ 2018

WINEMAKER:

Johan Jordaan

ORIGIN:

Coastal region (Darling and Stellenbosch)

TERROIR / SOIL:

Decomposed granite with clay subsoil.

VINEYARD AND CLIMATE CONDITIONS:

Vines aged 14 to 19 years were planted on a vertical trellis system for efficient foliage management, controlling the exposure of the grapes to sunlight and encouraging even ripening. The clay-based soils contribute to excellent water retention, allowing accurate management of the yield and concentration of the fruit.

Average temperature: winter 8 - 19°C; summer 13 - 29°C


Annual rainfall: 450 mm

Proximity to ocean: 7 to 20 km

WINEMAKING:

The grapes were harvested by hand from selected vineyard blocks and destemmed and crushed to stainless-steel tanks. Alcoholic fermentation was completed after 15 days on the skins. Free run juice was barreled down for malolactic fermentation, with maturation taking place in French oak barrels (20% first fill and the balance in second and third fill). The wine matured for 14 months before blending.

ANALYSIS:

Alc:	14.85 % vol	TA:	5.4 g/L	 VEGAN
RS:	2.8 g/L	pH:	3.71	

APPEARANCE:

Deep ruby red with bright youthful rim.

TASTING NOTE:

Beautiful, layered aromas of mulberry, violets and subtle pepper and anise. The mid-palate is balanced with concentrated fruit flavours and smooth, dense tannins.

SERVE WITH:

Savoury charcuterie, tapas and deli-style food.

