

SPIER SEAWARD | SHIRAZ

2022

TASTING NOTE:

This wine shows upfront flavours of mulberry, blackcurrant and blackberry complemented by delicate notes of subtle pepper and anise. The midpalate is balanced with concentrated fruit flavours that lead to a smooth, dense tannin finish.

SERVE WITH:

Charcuterie, tapas and deli-style food.

APPEARANCE:

Deep ruby red.

ANALYSIS:

Alc: 14.47 % vol	TA: 5.5 g/L
RS: 2.6 g/L	pH: 3.65

WINEMAKER:

Heidi Dietstein

ORIGIN:

Coastal region

VINEYARD, SOIL AND CLIMATE CONDITIONS:

The grapes for this cool climate wine were selected from 15 to 20-year-old trellised vines, grown on flat to cooler, eastern-facing slopes to promote fruit preservation. Rich, deep, decomposed granite soils with good water retention and medium-fertility resulted in low, concentrated yields that contributed to the complexity and tannin structure of the wine. Due to the proximity to the cold Atlantic Ocean, the fruit develops slowly, resulting in wines with balanced fruit and acidity.

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.



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