

SPIER SIGNATURE | SHIRAZ

2022

TASTING NOTE:

Ripe red and black berries dance alongside vibrant plum flavours, enhanced by a refreshing hint of spice. With smooth tannins, it creates a satisfying palate.

SERVE WITH:

Juicy rump or sirloin steak, flame-grilled to perfection. Fire-cooked hamburgers with sizzling bacon and melted cheddar cheese.

APPEARANCE:

Deep Ruby red.

ANALYSIS:

Alc: 14.2 % vol	TA: 5.4 g/L
RS: 4.7 g/L	pH: 3.6

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape

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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SOCIAL AND ENVIRONMENTAL CHANGE.

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SIGNATURE
COLLECTION