

DK SPIER RED NOTE 2021

64% Shiraz, 25% Pinotage & 11% Cinsaut

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape

TERROIR / SOIL:

Trellised vines aged between 12 and 15-years-old are planted on a combination of sandy loam and clay soils from the Swartland and Breede River valleys. Moderately warm to hot climate results in this rich, ripe style of wine.

WINEMAKING:

The grapes were hand-picked, destemmed, and crushed to stainless-steel fermentation tanks. Fermentation was completed after 8 days. Malolactic fermentation took place in stainless steel with 19 mm oak staves. The wine matured for 16 months, resulting in a balanced, off-dry wine with rich complexity.

ANALYSIS:

Alc: 14.12 % vol	TA: 5.67 g/L
RS: 7.6 g/L	pH: 3.50

APPEARANCE:

Dark ruby red.

TASTING NOTE:

Harmonious elements of ripe plum, cherry, red- and black berries with a dark chocolate undertone. Subtle spiciness leads to a concentrated smooth wine with off-dry, fruity flavours.

SERVE WITH:

Hamburgers, pizza, or hard cheeses.

