

PS Grand Reserve Red

2024

64% Shiraz / 30% Pinotage / 6% Other

TASTING NOTE

An intriguing compote of ripe dark fruit and subtle spice, this wine offers fruity aromas with a rich mid-palate and balanced tannins that lead to a smooth finish.

SERVE WITH

Rich, flavourful pasta dishes or seared tuna steak with root vegetables.

APPEARANCE

Deep, ruby red.

ANALYSIS

Alc: 14.0 % vol	TA: 5.0 g/L
RS: 7.15 g/L	pH: 3.7

WINEMAKER

Heidi Dietstein

ORIGIN

Western Cape

TERROIR / SOIL

The terroir ranges from deep, decomposed granite soils with clay subsoil to weathered shale. The medium soil fertility leads to medium growth and medium-to-low yields, which results in balanced and pure wines.

VINEYARD AND CLIMATE CONDITIONS

The delayed winter rains gave this vintage extra time to develop, resulting in wines with vibrant fruit, excellent balance and impressive length.

WINEMAKING

The grapes were harvested by hand and machine, then carefully crushed and fermented. Each varietal underwent fermentation separately. Half of the blend was aged for 14 months in a combination of French and American-oak barrels, while the remaining half matured in second and third-fill barrels.



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AWARDS

SPIER
1692