

Veld Organic Shiraz Cabernet Sauvignon



2024

58% Shiraz / 27% Cabernet Sauvignon / 6% Petit Verdot / 5% Malbec / 4% Durif

TASTING NOTE

A juicy Shiraz and Cabernet Sauvignon blend with red and black berry flavours, hints of spice and subtle jasmine aromas. Medium-bodied and well balanced, with velvety tannins and a smooth, lingering finish.

SERVE WITH

Pairs well with hamburgers, barbecued chicken, roast vegetables and aged hard cheeses such as Gouda.

APPEARANCE

Rich ruby red in colour.

ANALYSIS

Alc: 13.85 % vol	TA: 5.7 g/L
RS: 2.4 g/L	pH: 3.63

WINEMAKER

Tania Kleintjes

ORIGIN

Paarl

TERROIR / SOIL

The 15- to 20-year-old trellised vines are farmed to international organic standards in deep, fertile decomposed granite soils with a high clay content. These ancient soils have excellent water retention and are supplemented with drip irrigation. Foliage and weeds are managed mechanically, creating favourable conditions for natural disease protection and avoiding the need for environmentally damaging chemicals.

VINEYARD AND CLIMATE CONDITIONS

The organically grown grapes were harvested at optimal ripeness, destemmed and crushed into stainless-steel tanks. Fermentation lasted up to 12 days on the skins. The must was then pressed, with 20% transferred to second- and third-fill French oak barrels and 80% to tank with French oak staves, complementing the wine's flavour profile and length. The wine spent 12 months on its lees to enhance structure and flavour development.



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AWARDS

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