

Spier Discover Red 2004

Deep, dark, plum-ruby in colour, with ripe fruit, aromas of plums and blackberries with hints of spiciness. The palate is well rounded with a long aftertaste of ripeness and body, with subtle tannins. Easy drinking.

Serve with red meat dishes, game, spicy sausages and strong cheese.

variety : Pinotage | Pinotage, Shiraz

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Coastal

analysis : **alc** : 14.11 % vol **rs** : 2.51 g/l **pH** : 3.58 **ta** : 5.18 g/l

type : Red **style** : Dry **taste** : Fruity

pack : Bottle

ageing : Enjoy now, or within 2 years from harvest.

in the vineyard : Soil: Well drained and aerated Alluvial, Clovelly soils

Average temperature: Hot during summers & cold winters

5-30 year old Bush and Trellised vines, produced 10-15 tons per hectare.

about the harvest: A Pinotage and Shiraz blend. Grapes are harvested, destemmed and crushed.

in the cellar : Fermentation take place in stainless steel tanks $\hat{\pm}$ 10 $\hat{\pm}$ 14 days at temperature < 25 $\hat{\circ}$ c until dry. after malolactic fermentation, the wines are blended and



Spier Wine Farm
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