

Spier Private Collection Shiraz 2004

2007 International Wine Challenge â€” Bronze Medal

2007 Decanter World Wine Awards â€” Bronze Medal

2007 Concours Mondial de Bruxelles â€” Gold Medal

Veritas 2006 - Gold

Dark plum in colour with a deep centre and youthful purple edge, this wine shows inviting aromas of spicy fruit and cinnamon, vanilla, sweet toasted caramel and hints of white pepper. A well-structured palate rewards with a rich texture and generous layers of spicy fruit.

Serve with red meat dishes such as succulent steak.

variety : Pinotage | 95% Pinotage, 5% Viognier

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.92 % vol rs : 2.8 g/l pH : 3.66 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

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ageing : Enjoy now or within 7 - 12 years of harvest.

in the vineyard : Average Temperature: Winter 7-18Â°C / Summer 12-24Â°C

Annual Rainfall: 710 mm

Proximity to Ocean: 40 km

Soil: Clovelly, Swartland and Estcourt

Viticulture: Trellised, 8 year-old vines planted on south-west facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and yielded 8 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at optimum ripeness, meticulously sorted, gently crushed and cooled to 10-12Â°C.

in the cellar : Cold soaking preceded temperature-controlled fermentation to enable extraction of colour and flavour. Maturation occurred in a combination of French and American oak. Only the finest wine was selected for blending and bottling.

Contains 5% Viognier.



Spier Wine Farm

Stellenbosch

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