

Spier Discover Rosé 2006

The wine has an attractive, deep pink colour. Hints of strawberry and candy on the nose lead to full, ripe berry flavours that linger pleasantly on the aftertaste.

Serve with cold soups and chicken dishes. The ideal picnic wine.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 14.11 % vol rs : 11-12 g/l pH : 3.43 ta : 5.40 g/l

type : Rose

pack : Bottle

ageing : Enjoy now and within 2 years from harvest.

in the vineyard : Climate:

Average Temperature:

Summer â€” 23.5Â°C Winter â€” 10Â°C

Annual rainfall: 650mm

Proximity to ocean: Â± 60 - 120km

Soil:

Ancient riverbeds and shale soils.

Vineyard:

Trellised and bush vines planted in the Breede River Valley, Worcester and Coastal regions yielded the grapes for this wine. The vineyards received supplementary irrigation and produced between 10 and 12 tons per hectare.

about the harvest: The grapes for this 100% Pinotage were handpicked in the early morning, destemmed and crushed.

in the cellar : Approximately 6 hours of skin contact was allowed to extract the desired colour. Fermentation took place in stainless steel tanks at between 14Â°C and 16Â°C. The wine was left on the lees for 1 month prior to blending and stabilization.



Spier Wine Farm

Stellenbosch

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