

Spier Discover Red 2006

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 | 70% Pinotage, 30% Shiraz

winery : Spier Wine Farm

winemaker : Anton Swarts

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.61 g/l pH : 3.58 ta : 5.24 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard : Climate:

Average temperature: Hot during summers & cold winters

Soil:

Well drained and aerated Alluvial, Clovelly soils.

Vineyard:

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

about the harvest: A 70% Pinotage and 30% Shiraz blend. Grapes are harvested at 26.6° Balling, destemmed and crushed.

in the cellar : Fermentation take place in stainless steel tanks ± 10 days at temperature < 25°C until dry. after malolactic fermentation, the wines are blended and



Spier Wine Farm

Stellenbosch

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