

Spier Discover Pinotage / Shiraz 2006

This wine is a result of creative expression, a desire to produce well-structured, fruit-driven wines which can be enjoyed while still young and offer the wine lover consistent quality and great value. Ripe plum, blackberry and a hint of spice show on the nose. Subtle tannins on the palate and a lingering aftertaste of ripe fruit make for an easy drinking wine.

Serve with red meat, 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 : 14.65 % vol rs : 2.83 g/l pH : 3.68 ta : 5.36 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard : Origin:

Western Cape (Grapes are mainly sourced from the Coastal and Worcester areas within the Western Cape)

Climate:

Average temperature: Winter 10°C; Summer 23.5°C

Annual rainfall: 650 mm

Proximity to ocean: 120 km

Soil:

Alluvial, Silty Dundee, Tukulu, Oak leaf, Alluvial soils and ancient riverbeds

Vineyard:

Trellised vines and bush vines 5 - 30 years of age yielded the grapes for this wine at 10 - 15 tons per hectare.

about the harvest: The grapes were handpicked at optimum ripeness and sorted before de-stemming.

in the cellar : The slightly crushed grapes are chilled down to $\pm 10 - 12^{\circ}\text{C}$ for 4 hours (cold maceration) prior to fermentation in stainless steel tanks. This ensures optimum extraction of colour and fruit flavours. During fermentation daily pump-overs are carried out to extract further colour, flavour and structure from the grapes. Mainly focussing on fruit preservation, a selection of tanks, which contains the targeted characteristics, will be made; the wine will be blended and fined. After 6 months of maturation and integration, the wine will be bottled sterile.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za