

Spier Private Collection Shiraz 2005

2008 Decanter Awards - Gold Medal

2008 Concours Mondial de Bruxelles â€” Grande Gold Medal

2007 International Wine & Spirit Competition - Gold Medal (best in class)

This wine shows complex aromas of roasted caramel, white pepper and spice, with hints of blossom and dried peach. A velvety smooth and creamy palate rewards with generous layers of fruit.

Serve with lazy-aged rib fillet in green peppercorn sauce.

variety : Pinotage | 97% Pinotage, 3% Viognier

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 15.5 % vol rs : 3.1 g/l pH : 3.58 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard : Average Temperature: Winter 9-19Â°C / Summer 14-29Â°C

Annual Rainfall: 790 mm

Proximity to Ocean: 35 km

Soil: Glenrosa, Hutton and Clovelly

Viticulture: Trellised, 9 year-old vines planted on southwestern 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 26.5Â° Balling, 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 3% Viognier.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za