

Spier Shiraz 2006

Dark plum in colour, the wine shows inviting aromas of white pepper and prominent ginger, with mouth watering fruit. A fruit-driven palate hosts well-structured tannin, with hints of sweet and smoky American oak-derived flavours.

Serve with smoked carpaccio, and grilled baby potatoes in a spicy butter sauce.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.71 % vol rs : 4.9 g/l pH : 3.33 ta : 5.24 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 4 years from harvest.

in the vineyard : Climate:

Proximity to ocean: 20 km

Annual rainfall: 930 mm

Average temperature: Summer: 14°/26° C, Winter: 9°/19° C

Soil:

Clovelly and Vilafontes

Vineyard

Nine year-old trellised vines planted northwest to southeast yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

about the harvest: Grapes were harvested at 25.9° Balling.

in the cellar : After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily, and 65% of the wine was matured in French- and American oak barrels for 6-8 months.



Spier Wine Farm

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