

Spier Discover Shiraz 2006

Dark in colour with a purple edge, the wine shows sweet plum aromas and spicy notes. These aromas follow through to a well-structured, flavourful palate with a lingering finish.

Serve with saucy lamb pie, or a steak burger with mature cheddar and spicy chutney sauce.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 14.11 % vol rs : 2.27 g/l pH : 3.6 ta : 5.0 g/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy now or within 2 years from harvest.

in the vineyard : Origin:

Average Temperature: Winter 17Â°C; Summer 25Â°C

Annual rainfall: 650 mm

Proximity to ocean: Â± 120 km

Soil:

Alluvial, Silty Dundee, Tukulu, Oak leaf and Riverbed.

Vineyard:

Trellised vines and bush vines aged 9-20 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-15 tons per hectare.

about the harvest: The grapes were handpicked at optimum ripeness.

in the cellar : After harvesting the grapes were selected, de-stemmed and gently crushed. Cold maceration took place at 10Â°-12Â°C prior to fermentation in stainless steel tanks. Daily pump-overs were conducted for optimum extraction of colour and flavour. Wines from selected tanks were blended and fined, and matured for 6 months before bottling



Spier Wine Farm

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