

## Spier Discover Sweet 2006

Tropical fruit with lightly Muscat flavours on the nose. A well balanced wine with a sweet and smooth palate.

Serve Chilled. Enjoy on it's own as an aperitif or with lightly spiced food.

**variety :** Bukettraube | 100% Bukettraube,

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus and Frans Smit

**wine of origin :** Western Cape

**analysis :** alc : 11.34 % vol    rs : 24.24 g/l    pH : 3.52    ta : 5.50 g/l

**type :** White    **style :** Sweet    **taste :** Fragrant

**pack :** Bottle    **closure :** Cork

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

**in the vineyard : Climate:**

Average Temperature: Summer 27°C Winter: 10°C

Annual Rainfall: 550 mm

Proximity to ocean: 80 km

**Soil:**

Alluvial soil in an ancient riverbed with good drainage, aeration and water retention capacity.

**Vineyard:**

Trellised vines planted in east/west directions yielded the grapes for this wine. The vines are 6-12 years old, received supplementary irrigation and produced 10-14 tons per hectare.

**about the harvest:** Grapes are harvested in early morning.

**in the cellar :** After harvesting the grapes were crushed and pressed. Cold maceration for 8 hours before fermentation takes place in stainless steel tanks. Fermentation was stopped on 4.0 B The wine was then blended before stabilization.



### Spier Wine Farm

Stellenbosch

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