

## Spier Private Collection Shiraz 2006

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### 2008 Veritas Awards - Gold Medal

Rich in colour, the wine shows intense mulberry and caramel aromas. These are joined on a full-bodied, well-balanced palate by black pepper and vanilla spice, where well integrated wood produces a lingering aftertaste.

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

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**variety :** Shiraz | 91.2% Shiraz, 4.4% Mourvèdre 3% Pinotage, 1.4% Viognier (Vintage Specific)

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Coastal

**analysis :** alc : 14.47 % vol   rs : 2.6 g/l   pH : 3.55   ta : 6.0 g/l   va : 0.66 g/l   so2 : 87 mg/l   fso2 : 41 mg/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 9-19°C / Summer 14-29°C

Annual Rainfall: 790 mm

Proximity to Ocean: 35 km

Soil: Glenrosa, Hutton and Clovelly

Viticulture: Trellised, 10 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 chosen vineyard blocks were hand-harvested at 26.5° Balling, meticulously sorted, gently crushed and cooled to 10-12°C.

**in the cellar :** Cold soaking preceded temperature-controlled fermentation to enable extraction of colour and flavour. Thirty percent of the juice was fermented in open top French oak fermenters. Maturation occurred in a combination of French- and American oak; 62% of which was new. Individual barrels were chosen for blending to produce this beautifully crafted wine.



### Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)