

## Spier Vintage Selection Shiraz 2006

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### 2008 Veritas Awards - Gold Medal

Dark red, with startling, youthful ruby red rim. Beautiful flavours of violets, mulberries and black pepper. The palate is generous with mulberry fruit, vanilla spice and hints of toast on the palate. Tongue clicking fruit freshness supported by mouth polishing tannin structure.

Serve with red meat, pork, game birds or pasta.

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**variety :** Shiraz | 100% Shiraz

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Coastal

**analysis :** alc : 14.74 % vol   rs : 3.0 g/l   pH : 3.49   ta : 5.9 g/l

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

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

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**ageing :** Drink from 2 years of harvest up to 8 years from harvest.

### in the vineyard : Climate

Proximity to Ocean: 14 km

Annual Rainfall: 960 mm

Average Temperature: Summer 21° C / Winter 14° C

### Soil

Clovelly and Glen Rosa

### Vineyard

Trellised, 9 year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

**about the harvest:** Grapes were harvested from chosen vineyard blocks at 25.7° Balling.

**in the cellar :** After harvesting the grapes were soaked for 2-3 days at 13-14°C.

Following fermentation in stainless steel tanks, wines from specific tanks were chosen to undergo malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak. Only the finest wine was chosen from the 2006 vintage to result in this beautiful personification of the 2006 harvest.



## Spier Wine Farm

Stellenbosch

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