

Spier Discover Red 2007

Layers of sweet spice, berry and subtle plum aromas follow through to a mouth-filling palate with a soft tannin structure.

Serve with medium-rare lamb chops in caramelised onion sauce with baked potatoes coated in garlic and rosemary.

variety : |

winery : Spier Wine Farm

winemaker : Lizanne Tomé and Frans Smit

wine of origin : Western Cape

analysis : alc : 14.2 % vol rs : 4.5-5 g/l pH : 3.5 ta : 5.5 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate:

Average temperature: Winter 17°C; Summer 25°C

Annual rainfall: 220 mm

Proximity to ocean: 40 km

Soil:

Alluvial, Silty Dundee, Tukulu, Riverbeds and Oakleaf

Vineyard:

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

about the harvest: Grapes were handpicked at optimum ripeness, sorted, de-stemmed and gently crushed.

in the cellar : Cold maceration took place at 10-12°C prior to fermentation in stainless steel tanks. Daily pump-overs were conducted for flavour and colour extraction.

Wines from chosen tanks were blended and fined, and matured for 6 months before bottling.



Spier Wine Farm

Stellenbosch

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