

Spier Discover Rosé 2008

An attractive, dusky-pink wine that's well-structured, fruit-driven and ready to enjoy now. The nose rewards with hints of strawberry and candy floss, leading to full, ripe strawberry flavours that linger pleasantly on the after-palate.

Serve at a summer picnic, or with light soup or chicken.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 11-12 g/l pH : 3.43 ta : 5.4 g/l

type : Rose

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years from harvest.

in the vineyard : Climate:

Average temperature: Winter 10°C; Summer 27°C

Annual rainfall: 380-650 mm

Proximity to ocean: 30-100 km

Soil:

Tukulu, Oak Leaf, Alluvial and Riverbed.

Vineyard:

Trellised vines aged 7-13 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 8-12 tons per hectare.

about the harvest: Pinotage grapes were handpicked at 23°-24° Balling.

in the cellar : After harvesting the grapes were de-stemmed and gently crushed. After 6-8 hours of skin contact for colour extraction, the skins were extracted and pressed. This juice was mixed with free-run juice for fermentation in stainless steel tanks at 14-16°C until dry. The wine was left on the lees for 3-6 months before blending and stabilisation. The blend is 100% Pinotage.



Spier Wine Farm

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