

Spier Shiraz 2007

Dark plum in colour, the wine shows inviting aromas of white pepper and prominent ginger, with mouth watering fruit. A fruit-driven palate hosts well-structured tannin, with hints of sweet and smoky American oak-derived flavours.

Serve with smoked carpaccio, and grilled baby potatoes in a spicy butter sauce.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 14.80 % vol rs : 4.5 g/l pH : 3.65 ta : 5.24 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 4 years from harvest.

in the vineyard : Climate:

Proximity to ocean: 13 km

Annual rainfall: 760 mm

Average temperature: Summer: 14°/26° C, Winter: 9°/19° C

Soil:

Clovelly and Vilafontes

Vineyard

Nine year-old trellised vines planted northwest to southeast yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

about the harvest: Grapes were harvested at 25.8° Balling.

in the cellar : After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily, and 70% of the wine matured in French- and American oak barrels for 6-8 months.



Spier Wine Farm

Stellenbosch

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