

Spier Signature Shiraz 2008

Dark plum in colour with a youthful purple edge. The wine shows inviting aromas of sweet plum, white pepper and subtle oak-derived notes. 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. Ideally enjoyed with a spicy main course.

variety : Shiraz | 90% Shiraz, 7% Mourvedre, 3% Viognier

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 4.0 g/l pH : 3.6 ta : 5.7 g/l

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

Ten 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° Balling.

in the cellar : After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. 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 80% of the wine matured in French- and American oak barrels for 6 - 8 months.



Spier Wine Farm

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