

Spier Signature Shiraz Rosé 2009

Sunset pink in colour, bright Salmon pink. Subtle spice, ripe black berries with a hint of ruby grapefruit and khakibos, fynbos flavours on the nose. Good structure, complex wine that is medium to full bodied with fresh red strawberries, followed by plums. Crisp and refreshing on the finish with candyfloss lingering.

Enjoy this wine on its own, chilled, or perfect for summer picnics and light lunches. Complements turkey, duck, veal dishes, grilled chicken, shellfish and seafood salad.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 13.56 % vol rs : 4.07 g/l pH : 3.38 ta : 6.07 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Viticulture

The Molenaars River divides in two just beyond the Du Toitskloof Mountains, and this is the reason why one finds the deep fertile well drained ancient riverbeds and alluvial soil there. Lush growth is obtained through our high potential soil. Trellised vines aged 8 - 14 years yielded the grapes for this wine. The vineyards produced 8 - 12 tons per hectare.

Terroir

The terroir is sourced from Bredekloof. Part of the area of the Bredekloof is known as Goudini, which is derived from the Khoi-San word meaning "wild honey". It is from these influences that combine the Cape's Huguenot winemaking heritage with the Khoi-San's harmony with nature that a perfect blend of fine wine and outdoor adventure has evolved.

Bredekloof includes 24 wineries in the Rawsonville, Slanghoek, Goudini and Breede River areas which range from small boutique cellars to estates and large co-operative wineries. The Bredekloof region was recently awarded "wine-of-origin" status. The concept behind this is to identify wine producing areas which are differentiated by soil type, climate and location - all factors which impact on the character of the wines produced. In order to qualify for this status, an area must be able to show that these factors produce wine with a distinctive character. The Bredekloof has a diverse climate, soil type and the influence of mountain slopes, which assist the wine makers in producing wines of exceptional quality.

The cellars and estates in the Bredekloof produce "new world" style wines that are upfront, complex, yet well balanced.

about the harvest: The grapes were hand harvested at optimum physiological ripeness, $\pm 24^{\circ}$ - 25° B from the early morning to late afternoon.

in the cellar : At the cellar the grapes were de-stemmed and slightly crushed. The juice was left on the skins for ± 10 hours to achieve the trademark rose colour. After soaking, the juice was racked from the skins and the skins were pressed. The pressed juice was then blended with the free run juice and left to ferment in stainless steel tanks with a white wine yeast at 12° - 15° C until dry. The juice was left on the lees 3 - 6 months before stabilization and preparation for bottling.



Spier Wine Farm

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