

Spier Colours Pinotage / Shiraz 2008

Appearance: Light red in colour.

Flavours: Layers of berry and plum aromas follow through to a mouth-filling palate with a soft tannin structure.

Serve with spicy lamb and tomato stew with crisp Panini rolls; or a gourmet beef burger with brie cheese and cranberry sauce.

variety : Pinotage | Pinotage Shiraz

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Coastal

analysis : **alc** : 14.5 % vol **rs** : 4.5 g/l **pH** : 3.65 **ta** : 5.4 g/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Vineyard

Trellised vines and bush vines aged 9 - 20 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 - 15 tons per hectare.

Terroir

Western Cape; mainly coastal and Worcester.

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

Annual rainfall: 220 mm

Proximity to ocean: 80 km

Soil: Alluvial, Silty Dundee, Tukulu, Riverbed and Oakleaf

about the harvest: The grapes were handpicked at optimum ripeness.

in the cellar : The grapes were sorted, de-stemmed and gently crushed. Cold maceration took place at 10-12°C for 4 hours, prior to fermentation in stainless steel tanks. Daily pump-overs were conducted for flavour and colour extraction. Wines from chosen tanks were blended and matured for 6 months before bottling.

Spier Wine Farm

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