

## Spier Private Collection Shiraz 2007

---

Rich in colour, the wine shows intense mulberry and caramel aromas. These are joined on a full-bodied, well-balanced palate by black pepper and vanilla spice, where well integrated wood produces a lingering aftertaste.

Serve with lazy-aged rib fillet in green peppercorn sauce.

---

**variety :** Shiraz | Shiraz

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol   rs : 2.9 g/l   pH : 3.67   ta : 6.0 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

---

**ageing :** Enjoy now or within 7 - 12 years of harvest.

**in the vineyard :** Average Temperature: Winter 9-19°C / Summer 14-29°C

Annual Rainfall: 790 mm

Proximity to Ocean: 35 km

Soil: Glenrosa, Hutton and Clovelly

Viticulture: Trellised, 10 year-old vines planted on south-western slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and yielded 8 tons per hectare.

Vintage: A cold winter and favourable climatic conditions during 2006 set the scene for an excellent vintage 2007.

**about the harvest:** Harvest occurred over an extended period, with first-ripening cultivars achieving ripeness particularly early. Grapes were chosen vineyard blocks were hand-harvested at 26.5° Balling.

**in the cellar :** The grapes were meticulously sorted, gently crushed and cooled to 10 - 12° C. Cold soaking preceded temperature-controlled fermentation to enable extraction of colour and flavour. Thirty percent of the juice was fermented in open top French oak fermenters. Maturation occurred in a combination of French- and American oak; 62% of which was new. Individual barrels were chosen for blending to produce this beautifully crafted wine.



### Spier Wine Farm

Stellenbosch

021 809 1100

[www.spier.co.za](http://www.spier.co.za)