

Spier Private Collection Shiraz 2009

Appearance: Rich, dark red with vibrant youth.

Flavours: A concentration of violets, white pepper and dark chocolate entices the nasal impression followed by a rewarding concentration of fruit, some perfumed spice flavours and a lingering, smooth tannin structure. This wine lingers on the palate with beautiful balance and obvious youth.

Serve with slow simmered oxtail and roasted potatoes.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : **alc** : 14.7 % vol **rs** : 3.4 g/l **pH** : 3.67 **ta** : 5.7 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

Syrah du Monde 2012 - Silver Medal

Decanter World Wine Awards 2012 - Commended

Concours Mondial de Bruxelles 2012 - Gold Medal

in the vineyard : 2009 was one of the better vintages of late, following 2007. The grapes had nice concentration with ripe tannins. Optimal ripeness could be achieved at lower sugar levels due to cooler spring and early summer. Following some heat in early February, most of the Shiraz's were harvested in early March.

In the Vineyard: Selected clones, suitable for low yields and concentrated grapes. Trellised, 9 to 13 year old vines cropping on average 7 tons per hectare.

Terroir: Stellenbosch is the macro climate region of origin and the vines are growing on Helderberg and Simonsberg slopes. South westerly facing slopes give origin to this wine's distinct style. Cool climate pepper and spice flavours. The soils are mainly from decomposed granite and supplementary irrigation is used for canopy management and fruit quality control. The prevailing south eastern cools these vines down every afternoon and in the evening the temperature drops low enough to optimal colour development in the summer.

about the harvest: The grapes were harvested in 8kg lugboxes.

in the cellar : The grapes were de-stemmed at the cellar. Berry sorting was done by hand to allow for only the best fruit to go through to fermentation in a combination of open vats and stainless steel tanks. Cold soaking was done for two days to allow for optimal colour extraction and slow fermentation followed at 24°C, to allow for fruit preservation and not too serious tannin extraction. Malolactic fermentation took place in 300 litre French and American oak barrels for 18 months. A tight selection of barrels was made to deliver a wine of high concentration, able to age very well. Subtle tannins support the fruit concentration for a joyous experience of cool climate Shiraz.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za