

Spier Private Collection Viognier 2004

The wine is pale yellow in colour with attractive green tints at the edge. Aromas of dried pear and subtle whiffs of cloves and cinnamon follow through on the palate where they are complemented by rich dried apricot – all well integrated with a delightful, leesy character and good oak in the background.

Serve with spicy dishes such as Cape Malay curry.

variety : Viognier | 100% Viognier

winery : Spier Wine Farm

winemaker : Eleonor Hoogendijk

wine of origin : Coastal

analysis : alc : 14.20 % vol rs : 8.64 g/l pH : 3.10 ta : 6.07 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

John Platter 2006 - 4 Stars

Bronze - International Wine and Spirit Competition (IWSC) 2005

ageing : Enjoy now or within 5 years from harvest.

in the vineyard : Proximity to Ocean: 28 km

Annual Rainfall: 580 mm

Soil: Glen Rosa and Clovelly

Average Temperature: Summer - 18Â° C/28Â° C Winter - 8Â° C/19Â° C

Trellised, 7-year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

in the cellar : The juice was slowly fermented for approximately 25 days at between 14Â° and 15Â° Celsius and the wine was matured in French oak barrels.



Spier Wine Farm

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