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Spier Vintage Selection Shiraz/Mourvedre/Viognier 2003

The wine is dark, rich plum in colour with a youthful purple edge. The inviting nose exhibits the prominent spiciness of the Viognier, combined with luscious apricot, hints of caramel and white peach, plus the sweet plum flavours contributed by the Shiraz. The spice and apricot flavours follow through on the smooth, pleasant palate and the wine lingers beautifully on the aftertaste.

Serve with beef and other red meats such as rich sosaties, or flavourful pasta dishes.



variety : Shiraz | 66% Shiraz, 31% Mourvedre, 3% Viognier
winery : Spier Wine Farm
winemaker : Frans Smit
wine of origin :
analysis : **alc :** 14.92 % vol **rs :** 2.9 g/l **pH :** 3.57 **ta :** 5.9 g/l
type : White **wooded**
pack : Bottle **size :** 750ml **closure :** 0

Gold - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Seal of Approval

ageing : Enjoy now, or within 3 to 4 years from harvest.

in the vineyard : Proximity to Ocean: 45 km
Annual Rainfall: 680 mm
Average Temperature: Summer - 12Â° C/30Â° C / Winter â€“ 6Â° C/18Â° C
Soil: Tukulu, Glen Rosa and Oakleaf
Viticulture: Trellised, 8-year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: The grapes were grown in selected vineyard blocks and picked at between 24.8Â° and 25.7Â° Balling.

in the cellar : Cold soaking for 2 to 3 days at a temperature of 13Â°-14Â°Celsius ensured optimum extraction of colour and fruit flavours. Following fermentation, specific tanks were selected to undergo malolactic fermentation in oak barrels. Maturation in a combination of American and French oak broadened the flavours and added complexity and finesse. The wines from specific barrels were then selected and blended to achieve the desired style.

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