

## Spier Vintage Selection Malbec/Cabernet Franc/Petit Verdot 2003

Bronze - International Wine and Spirit Competition (IWSC) 2005

Veritas 2005 - Double Gold

The wine is dark plum in colour with a youthful purple edge. Prominent dried fruit and spicy aromas are complemented by elegant, floral hints. These follow through to the velvety smooth palate where soft tannins and firm acid contribute to the excellent balance and lingering finish.

Serve with spicy red meat or smoked poultry dishes.

**variety :** Malbec | Malbec, Cabernet Franc, Petit Verdot

**winery :** Spier Wine Farm

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 14.2 % vol rs : 2.1 g/l pH : 3.53 ta : 6.0 g/l

**type :** Red

**pack :** Bottle

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**ageing :** Enjoy now or within 3 to 5 years from harvest.

**in the vineyard :** Proximity to Ocean: 30km

Annual Rainfall: 550mm

Soil: Clovelly, Swartland and Glen Rosa

Average Temperature: Summer: 29°C/14°C Winter: 18°C/7°C

Eight-year-old trellised and bush vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 6.5 tons per hectare.

**about the harvest:** Grapes from selected vineyard blocks were picked at between 25° and 25.6° Balling

**in the cellar :** Cold soaking for 2 to 3 days at a temperature of 13°C to 14°C 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 barrels broadened the flavours and added complexity and finesse. The wines from selected barrels were then blended.



### Spier Wine Farm

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