

Spier Private Collection Petit Verdot 2003

Deep, crimson red in colour, with a youthful, purple edge. An intensely fruity wine with wild berry aromas enhanced by seductive whiffs of caramel (derived from oak-maturation). The generous berry fruit flavours follow through on the mouth-filling palate where hints of cigar box contribute additional complexity. A memorable, lingering aftertaste of toasty, ripe banana adds to the attraction.

Serve with spicy venison, a hearty oxtail stew, or for the vegetarian, a pungent veggie curry dish.

variety : Petit Verdot | Petit Verdot

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 2.37 g/l pH : 3.47 ta : 6.23 g/l

type : Red **wooded**

pack : Bottle

ageing : Enjoy now and within 7 years from harvest.

in the vineyard : Climate:

Proximity to Ocean: 40km

Annual Rainfall: 680mm

Average Temperature: Summer - 13Â°C/30Â°C Winter â€” 7Â°C/19Â°C

Soil:

Clovelly, Glen Rosa and Tukululu

Vineyard:

Trellised, 7-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: Grapes grown in selected vineyard blocks were hand-harvested at 25.5Â° Balling, meticulously sorted for quality and carefully de-stemmed.

in the cellar : The grapes were then crushed and the mash cooled down to approximately 10Â°C prior to temperature-controlled fermentation with selected yeast cultures. Malolactic fermentation in oak barrels was followed by 12 monthsâ€™ maturation in French oak â€” adding structure, flavour and finesse.

Spier Wine Farm

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www.spier.co.za