

Spier Private Collection Shiraz 2003

International Wine & Spirits Competition 2006, UK - Gold and Best in Class

John Platter Guide 2006 - 4 stars

Veritas Awards 2005 - Bronze

The wine is dark plum in colour, with a complex nose of salty licorice, roasted spice, dark fruit, cherry and vanilla. Dark fruit and vanilla are joined by toasted cinnamon on a well-structured palate.

Serve with venison, steak, oxtail, Karoo lamb, duck, roast chicken, mushroom dishes or biltong.

variety : Shiraz | 93% Shiraz, 4% Malbec, 3% Viognier

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.92 % vol rs : 2.5 g/l pH : 3.53 ta : 5.76 g/l

type : Red **wooded**

pack : Bottle

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ageing : Enjoy now, or within 8-12 years of harvest.

in the vineyard : **Climate:**

Average Temperature: Winter 13.5°C; Summer 21.5°C

Annual Rainfall: 960mm

Proximity to ocean: 8km

Soil:

Hutton, Clovelly and Glen rosa

Vineyard:

Trellised, 8 year-old vines planted on west-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks at 25.5-26°C Balling, carefully destemmed and cooled to 12°C.

in the cellar : Cold soaking preceded temperature-controlled fermentation, with some juice fermented in an open fermenter. Fermentation was completed in French oak barrels, and the wine was matured in a combination of French- and American oak. Only the finest wine was selected for blending at a ratio of 93% Shiraz, 4% Malbec and 3% Viognier.

Spier Wine Farm

Stellenbosch

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www.spier.co.za