

Spier Vintage Selection Shiraz 2004

The wine is youthful purple/black in colour, intensely fruity with layers of spice, dark fruit like plum and berry and attractive whiffs of smoke. On the soft, creamy palate the classy fruit is supported by French and American oak flavours. An exceptionally well-balanced, irresistible wine.

variety : Shiraz | Shiraz

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.68 g/l pH : 3.6 ta : 5.53 g/l

type : Red **wooded**

pack : Bottle

in the vineyard : Climate:

Average Temperature: Summer â€” 21Â°C Winter â€” 14.5Â°C

Annual Rainfall: 790mm

Proximity to Ocean: 22km

Soil:

Tukulu, Kroonstad and Vilafontes

Vineyard:

Trellised, 6 to 7-year-old vines planted on east-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 picked at 25.7Â° Balling. Cold soaking for 2 to 3 days at a temperature of 13Â° to 14Â°C ensured optimum extraction of colour and fruit flavours.

in the cellar : Following fermentation, wines from 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. A final selection of only the finest wines emerging from these barrels was followed by blending and bottling.



Spier Wine Farm

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