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Spier Vintage Selection Shiraz / Mourvedre / Viognier 2004



The wine is dark, black cherry-skin in colour. The nose beckons with aromas of plum fruit and vanilla, complemented by the prominent spiciness of the Viognier. The full, creamy palate shows rich, sweetish fruit supported by a firm structure to carry the wine well into the future.

Serve with red meat dishes such as rich sosaties, or flavourful pasta dishes.

variety : Shiraz | Shiraz, Mourvedre, Viognier
winery : Spier Wine Farm
winemaker : Kobie Viljoen
wine of origin :
analysis : **alc :** 14.56 % vol **rs :** 2.8 g/l **pH :** 3.61 **ta :** 5.9 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** 0

Veritas 2006 - Double Gold
International Wine & Spirits Competition 2006, UK - Silver
Concours Mondial de Bruxelles 2006 â€“ Gold Medal
Decanter World Wine Awards 2006, UK - Gold

ageing : Enjoy now and within 12 years from harvest.

in the vineyard : **Climate:**
Proximity to Ocean: 45 km
Annual Rainfall: 680 mm
Average Temperature: Summer: 12Â° C - 30Â° C / Winter: 6Â° C - 18Â° C
Soil:
Tukulu, Glen Rosa and Oakleaf
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: The grapes were grown in selected vineyard blocks and picked at between 25Â° and 26Â° Balling.

in the cellar : The juice was fermented in stainless steel tanks and open oak barrels at 25Â° Celsius for 7 days. Malolactic fermentation was completed in the barrels. The wines spent between 14 and 16 months in a combination of American and French oak barrels.

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