

## Spier Private Collection Viognier 2005

Pale straw in colour, this wine shows appealing aromas of ripe peach with floral and herbal notes. The full palate shows an excellent balance between juicy fruit and oak-derived hints of vanilla and spice. A long, zesty finish adds to the attraction.

Serve with spicy dishes such as Cape Malay curry.

**variety** : Viognier | 100% Viognier

**winery** : Spier Wine Farm

**winemaker** : Eleonor Visser

**wine of origin** : Coastal

**analysis** : alc : 13.67 % vol rs : 5.3 g/l pH : 3.23 ta : 5.0 g/l so2 : 137 mg/l fso2 : 47 mg/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

**pack** : Bottle **closure** : Screwcap

*Winemaker: Landbouweekblad SA Woman Winemaker of the Year 2006*

*Michelangelo Awards 2006 - Gold*

*Veritas 2006 - Bronze*

**ageing** : Enjoy now or within 3 - 5 years of harvest.

**in the vineyard** : Average Temperature: Winter 12Â°C / Summer 21Â°C

Annual rainfall: 680 mm

Proximity to ocean: 45 km

Soil: Glen Rosa and oakleaf

Viticulture: Trellised, 8 year-old vines planted on southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

**about the harvest**: The grapes were hand-harvested from selected vineyard blocks at 24.5Â° Balling.

**in the cellar** : The juice was fermented, and matured for 10 months, in French oak barrels. Only the finest wine was selected for blending and bottling.



### Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)