

## Spier Vintage Selection Malbec/Cabernet Franc/Petit Verdot 2005

2007 International Wine Challenge â€” Bronze Medal

2007 Concours Mondial de Bruxelles â€” Gold Medal

Veritas 2006 - Silver

International Wine & Spirits Competition 2006, UK - Silver

Concours Mondial de Bruxelles 2006 â€” Silver Medal

Ripe red cherry and spicy tobacco aromas follow through to a mouth-filling, elegant palate. Layers of red wild berry and integrated oak linger on a velvety finish.

Serve with meatloaf layered with spinach and mozzarella, or roast aubergine lasagne.

**variety :** Malbec | 57% Malbec, 32% Cabernet Franc, 11% Petit Verdot

**winery :** Spier Wine Farm

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 2.9 g/l   pH : 3.17   ta : 5.9 g/l

**type :** Red   wooded

**pack :** Bottle   **closure :** Cork

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**ageing :** Enjoy now or within 7 to 12 years of harvest.

**in the vineyard :** Average Temperature: Winter 9-19Â°C; Summer 14-29Â°C

Annual rainfall: 790 mm

Proximity to ocean: 35 km

Soil: Clovelly and Hutton

Trellised, 8 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 were hand-harvested from selected vineyard blocks at 24.7Â° Baling.

**in the cellar :** The juice fermented in stainless steel tanks, with malolactic fermentation completed in oak barrels. The malbec matured in French- and American oak, while the cabernet franc and petit verdot aged in French oak, for 12 â€” 14 months prior to blending and bottling.



### Spier Wine Farm

Stellenbosch

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www.spier.co.za