

## Spier Private Collection Viognier 2006

Bright straw in colour, this wine shows appealing peach aromas, with floral and marzipan notes. A full palate shows an excellent balance between juicy fruit and oak-derived flavours. A long finish adds to the attraction.

Serve with spicy crab cakes in nuoc cham sauce.

**variety** : Viognier | 100% Viognier

**winery** : Spier Wine Farm

**winemaker** : Eleonor Visser

**wine of origin** : Coastal

**analysis** : alc : 14.29 % vol   rs : 3.44 g/l   pH : 3.67   ta : 6.25 g/l

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

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

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

**ageing** : Enjoy now or within 3 - 8 years of harvest.

**in the vineyard** : Average Temperature: Winter 8°-19° C / Summer 13°-28° C

Annual rainfall: 680 mm

Proximity to ocean: 45 km

Soil: Glen Rosa and oakleaf

Viticulture: Trellised, 9 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 hand-harvested from chosen vineyard blocks at 25.1° Balling.

**in the cellar** : Following fermentation in French oak barrels, the wine matured on the lees for 8 months. 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)