

## Spier Vintage Selection Shiraz / Mourvedre / Viognier 2005

Dark plum in colour with a youthful purple edge, the wine shows subtle plum aromas and peppery red fruit, with notes of vanilla and caramel. A mouth-filling palate shows layers of fruit, spiciness and a hint of marmalade, and a lingering, velvety finish.

Serve with rich, spicy dishes such as tandoori lamb chops, or beef ribs braised in a red wine sauce..

**variety :** Shiraz | 91% Shiraz, 6% Mourvedre, 3% Viognier

**winery :** Spier Wine Farm

**winemaker :** Kobie Viljoen

**wine of origin :**

**analysis:** alc: 15 % vol rs: 3.3 g/l pH: 3.59 ta: 5.6 g/l

**type :** Red **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

2008 Veritas Awards - Silver Medal

2008 Decanter Awards - Gold Medal

2008 Concours Mondial de Bruxelles â€” Grande Gold Medal

**ageing :** Enjoy now or within 7 to 9 years of harvest.

**in the vineyard : Climate:**

Proximity to Ocean: 35 km

Annual Rainfall: 790 mm

Average Temperature: Summer: 14Å° C - 29Å° C / Winter: 9Å° C - 19Å° C

**Soil:**

Clovelly and Glen Rosa

**Vineyard:**

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:** Grapes were hand-harvested from selected vineyard blocks at 26.3Å° Balling

**in the cellar :** The juice was fermented in stainless steel tanks and open oak barrels at 25Å°C for 7 days. Malolactic fermentation was completed in the barrels. The wines matured for a period of 14-16 months in French- and American oak.



### Spier Wine Farm

Stellenbosch

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