

Spier Vintage Selection Shiraz 2005

The wine is dark ruby in colour with a caramel-cream nose that's rich with fragrant tobacco. The aromas follow through to a sweet and creamy palate; a classic Rhone-style Shiraz that shows a lingering finish.

Serve with red meat, pork, game birds or pasta.

variety : Shiraz | 100% Shiraz

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.74 % vol rs : 3.1 g/l pH : 3.49 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 3 to 7 years of harvest.

in the vineyard : Climate:

Proximity to Ocean: 14 km

Annual Rainfall: 960 mm

Average Temperature: Summer: 21Â° C / Winter: 14Â° C

Soil:

Clovelly and Glen Rosa

Vineyard:

Trellised, 8 year-old vines planted on southeast-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 harvested from selected vineyard blocks at 25.7Â° Balling.

in the cellar : After harvesting the grapes were soaked for 2-3 days at 13-14Â°C. Following fermentation in stainless steel tanks, wines from specific tanks were selected to undergo malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak.



Spier Wine Farm

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