

Spier Vintage Selection Malbec / Cabernet Franc / Petit Verdot 2006

2008 Veritas Awards - Silver Medal

Rich dark red with ruby red rim. Vibrant berry fruit and plums, with nuances of cedar and black pepper. The palate is generous and boasts of plums, sweet vanilla like spice and a lingering aftertaste. The structure is well rounded and balanced for a delightfully refreshing barrel aged aftertaste.

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

variety : Malbec | 49% Malbec, 38% Cabernet Franc, 13% Petit Verdot.

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.47 % vol rs : 2.4 g/l pH : 3.48 ta : 6.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

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ageing : Drink from 2 years of harvest up to 8 years from harvest.

in the vineyard : Climate

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

Annual rainfall: 790 mm

Proximity to ocean: 35 km

Soil

Clovelly and Hutton

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: Grapes were hand-harvested from chosen vineyard blocks at 24.7° Balling.

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 - 14 months prior to blending and bottling.

Spier Wine Farm

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