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Spier Vintage Selection Shiraz / Mourvedre / Viognier 2006



2008 Veritas Awards - Silver Medal
Dark, dark red colour with young ruby red rim. The nose invites you on a journey through fields of violets, supported by lush mulberry sweet fruit and toasty spice notes. The palate is rich and creamy and delivers a punch of mulberry fruit and subtle vanilla, chocolate flavours. Long generous aftertaste.

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

variety : Shiraz | 81% Shiraz, 16% Mourvédre and 3% Viognier
winery : Spier Wine Farm
winemaker : Johan Jordaan
wine of origin : Coastal
analysis : alc : 14.74 % vol rs : 2.9 g/l pH : 3.56 ta : 5.7 g/l
type : Red wooded
pack : Bottle closure : Cork

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

in the vineyard : **Climate:**
Proximity to Ocean: 35 km
Annual Rainfall: 790 mm
Average Temperature: Summer: 14° C - 29Â° C / Winter: 9° C - 19° 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 chosen vineyard blocks at 26.3° Balling

in the cellar : The juice was fermented in stainless steel tanks and open oak barrels at 25°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.

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