

## Spier Vintage Selection Shiraz / Mourvedre / Viognier 2006

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### 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..

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**variety :** Shiraz | 81% Shiraz, 16% Mourv dredre 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 - 29  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.



## Spier Wine Farm

Stellenbosch

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