

Spier Vintage Selection Shiraz / Mourvedre / Viognier 2007

Deep red in colour with youthful ruby rim, the wine shows fragrant aromas of violets, mulberry, sweet fruits, spice and toast. The rich and creamy palate delivers forward mulberry flavours with subtle vanilla and chocolate and a lingering aftertaste.

Serve with spicy Moroccan lamb on a bed of fragrant rice.

variety : Shiraz | 81% Shiraz, 16% Mourvèdre and 3% Viognier

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.46 % vol rs : 2.8 g/l pH : 3.56 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy within 2 - 8 years of harvest.

in the vineyard : Climate

Proximity to Ocean: 35 km

Annual Rainfall: 790 mm

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

Soil

Clovelly and Glen Rosa

Vineyard

Trellised, 11 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 fermented in stainless steel tanks and open oak barrels at 25°C for 7 days. Malolactic fermentation took place in 300 litre-capacity oak barrels, 60% of which were new. Maturation occurred in French- and American oak for 14 - 16 months.

Spier Wine Farm

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