

## Spier Private Collection Viognier 2002

The wine is pale yellow in colour with attractive green tints. A rich medley of tropical fruit flavours, complemented by prominent aromas of ripe melon and muscat, follow through on the supple, slightly oily palate. Serve with slightly spicy food such as Cape Malay curries.

**variety :** Viognier | Viognier

**winery :** Spier Wine Farm

**winemaker :** Frans Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 15.26 % vol   rs : 1.50 g/l   pH : 3.21   ta : 6.10 g/l  
wooded

**pack :** Bottle

**ageing :** Enjoy now, or within 18 months to 5 years from harvest.

**in the vineyard :** Climate: Average temperature - Summer 24Â°C, Winter 11Â°C

Annual rainfall: 600 mm

Proximity to ocean: 35 km

Soil: Hutton and Clovelly

Trellised vines that are 5 years old and planted on south-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 3 tons per hectare.

**about the harvest:** The grapes were picked at 24.2Â° Balling in mid-February.

**in the cellar :** Fermentation started in stainless steel tanks and was completed in French oak barrels at a controlled temperature of 16Â° Celsius. A 20% portion of the wine underwent malolactic fermentation. The wine was matured for 7 months in French oak barrels.



### Spier Wine Farm

Stellenbosch

021 809 1100

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