

Spier Private Collection Viognier 2003

International Wine & Spirit Competition 2006 - Gold Best in Class
International Wine & Spirit Competition 2004 - Bronze
Fairbairn Capital Trophy Wine Show 2004 - Silver
South African Young Wine Show 2003 - Silver
Concours Mondial de Bruxelles 2004 - Gold

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, muscat and spice follow through on the supple, slightly oily palate.

Serve with slightly spicy food such as Cape Malay curries.

variety : Viognier | 100% Viognier

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 14.05 % vol rs : 6.3 g/l pH : 3.36 ta : 6.7 g/l

type : White **style :** Off Dry **body :** Full **wooded**

pack : Bottle

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ageing : Enjoy now, or within 5 years from harvest.

in the vineyard : Average temperature: Summer - minimum 14Â°C, maximum 28Â°C
Winter - minimum 6Â°C, maximum 20Â°C

Annual rainfall: 650 mm

Proximity to ocean: 25 km

Soil: Clovelly, Hutton and Estcourt.

Trellised vines that are 5 years old and planted on southwest-facing slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Mid-February 2003.

in the cellar : The grapes were picked at 24Â° Balling. A 36%-portion was tank-fermented and the balance was barrel-fermented.

The wine was matured for 6 months in French oak barrels.

Production: 500 X 12-bottle cases.



Spier Wine Farm

Stellenbosch

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www.spier.co.za