



## South Africa - Winery Highlight: Spier by Collin Williams



South African wines have really grown on me over the past few years. When I first started investigating these wines I was confused about the approach. Like any other foreign destination, South Africa presented an interesting challenge of accep-

tance for me as I knew very little about the country. Sure, I had heard the history and knew about its wine background and varietals. However, I did not know anyone who had traveled there for business or otherwise. And, what's more, could Africa (of all places) really produce great wines?

In 2008, I was lucky enough to travel to South Africa where I stayed in the district of Stellenbosch. I like to equate South Africa in the same manner that I do such luxurious places such as Las Vegas or New York City – all the hype in the world cannot live up to the actual experience. This place is truly special.

Imagine all of the wild things you've heard about Africa. Imagine all of the sights of grasslands, lions, baboons, tribes, exotic foods, etc. Now, try to place an amazing wine growing region right in the middle of all of that filled with lush vineyards hugging the mountainsides, passionate winemakers, and sights that rival Napa for its sheer beauty. This was the experience of South Africa for me.

At Spec's, we have tried our best to form strong partnerships with certain South African producers that marry that image of the country that we have come to expect with an overwhelming sense of quality and value. While we represent many of these types of wineries, one winery in particular has always stood out above the rest for me. Spier.

As a winery, Spier is a quintessential "must – see" destination. Sprawled across many acres of land located about 20 miles from the Cape Town International Airport, Spier has everything you could need or want while visiting. Everything from a huge outdoor restaurant, to a luxury hotel, to an art exhibit, to a well accredited farm, this place is very unique. However, the best part about Spier is the wines.

Acclaimed by the wine critics for their quality and recognized by many others for their push towards sustainability efforts, the wines from Spier offer a wide range of varietals and blends that fit all price ranges. Also, the greatest thing about these wines is that aside from their pure quality driven brilliance they remain true to the South African style of winemaking and flavors.

Try some of these selections during your next visit to one of our Spec's stores.

### Spier Classic Series:

**Selections include – Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc, and Shiraz**

**All Priced at \$9.95**

These wines are considered as the winery's "entry tiers". Excellent for their pure fruit driven palate and easy drinkability, these wines will give you a great start to your South African wine consuming experience.

### Spier Discovery Series:

**Selections include – Steen, Sweet White, and Pinotage/Shiraz**

**All priced at \$8.25**

Similar to its namesake, this series of wines begs you to follow them down a path of new discovery in wine drinking. Mostly consisting of uncommon varietals like Pinotage and Steen (Chenin Blanc), these wines will expose you to a host of new flavors from South Africa.

### Spier Vintage Series:

**Selections include – Malbec Blend, Sauvignon Blanc, and Shiraz**

**Malbec Blend - \$16.95**

**Sauvignon Blanc and Shiraz priced at \$13.55**

A "mid tier" selection, the winemaker chose to highlight the vintage characteristics for certain grape varietals in these wines.

### Spier Private Collection Series:

**Selections include – Sauvignon Blanc, Chenin Blanc, Merlot, Pinotage, Cabernet Sauvignon**

**All priced at - \$21.99**

This series of wines is considered their "Special Occasion" tier. Having received accolades from all over the world, these wines are generally high intensity, well constructed, and finesse – driven. Master winemaker Frans Smit claims to have captured his winemaking philosophy in the wines produced in the Private Collection. ☞



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