

## Spier Cabernet Sauvignon 2003

The wine is dark plum in colour with soft blackcurrant aromas and classical leathery tones plus hints of mint and chocolate. These follow through on the soft, appealing and mouth-filling palate.

Serve with rich red meat, or flavoursome duck, poultry and ostrich dishes.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Spier Wine Farm

**winemaker** : Frans Smit

**wine of origin** : Coastal

**analysis** : alc : 14.1 % vol rs : 2.24 g/l pH : 3.59 ta : 5.71 g/l

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

**pack** : Bottle

**ageing** : Enjoy now or within 4 years from harvest.

**in the vineyard** : Proximity to ocean: 25km

Annual Rainfall: 550mm

Soil: Hutton, Clovelly and Kroonstad

Average Temperature: Summer 23Â°C, Winter: 13.5Â°C

Trellised, 7-year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

**about the harvest**: Grown in selected vineyard blocks that have proved to yield rich varietal character, the grapes were picked at optimum ripeness.

**in the cellar** : Temperature-controlled fermentation in stainless steel tanks involved intensive extraction practices. Following alcoholic fermentation, the wine was transferred to oak barrels.

Judicious maturation for ten months in French oak barrels ensured that the fruit is not overpowered by excessive oak flavours.



### Spier Wine Farm

Stellenbosch

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