

Spier Private Collection Cabernet Sauvignon 2002

Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

Veritas 2005 - Silver

Dark, almost black in colour, yet clear and with a purple edge indicating good maturation potential. Inviting blackcurrant aromas with hints of chocolate and mint follow through on the palate. The French oak lends sweeter flavours such as liquorice, caramel and a touch of cinnamon. A full-bodied wine, soft and with some dry fruit on the finish.

An ideal food wine. Serve with red meat dishes; venison is especially recommended.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.72 % vol rs : 3.0 g/l pH : 3.76 ta : 5.9 g/l

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

pack : Bottle

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ageing : Enjoy now or within 3 to 14 years from harvest.

in the vineyard : 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.