

Spier Vintage Selection Cabernet Sauvignon 2004

Dark plum in colour with complex aromas of ripe black plum, black berry fruit, sweet caramel and whiffs of cigar box. The fruit is also present on the mouth-filling, creamy palate and the wine is beautifully balanced, rewarding with a lingering finish.

Serve with subtly spiced red meat, poultry or pasta dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 2.71 g/l pH : 3.58 ta : 5.34 g/l

type : Red wooded

pack : Bottle

ageing : Enjoy now and within 5 to 7 years from harvest.

in the vineyard : Climate:

Average Temperature: Summer - 12Â°C Winter - 14.5Â°C

Annual Rainfall: 780mm

Proximity to Ocean: 22km

Soil:

Oakleaf, Fernwood and Estcourt

Vineyard:

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: Grapes grown in selected vineyard blocks were picked at 25Â°

Balling. Cold soaking for 2 to 3 days at a temperature of 13Â° to 14Â°C ensured optimum extraction of colour and fruit flavours.

in the cellar : Following fermentation, specific tanks were selected to undergo malolactic fermentation in oak barrels. Maturation in French oak barrels intensified the flavours and added complexity and finesse. The wines from specially selected barrels were then blended to create this superb wine.

Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za