

## Spier Private Collection Cabernet Sauvignon 2004

2007 International Wine & Spirit Competition - Gold Medal (best in class)

2007 International Wine Challenge - Bronze Medal

Concours Mondial de Bruxelles 2007 - Gold

Dark ruby with a youthful purple edge, this wine shows subtle black berry aromas. Cassis and cherry combine with stylish layers of cinnamon, cigar box and fresh leather, to follow through on a full, velvety, creamy palate that rewards with a lingering aftertaste.

Ideal with red meat dishes; also delicious with mature yellow cheese.

**variety :** Cabernet Sauvignon | 97% Cabernet Sauvignon, 3% Malbec

**winery :** Spier Wine Farm

**winemaker :** Frans Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.02 % vol   rs : 2.2 g/l   pH : 3.51   ta : 5.9 g/l   va : 0.68 g/l   so2 : 68 mg/l   fso2 : 20 mg/l

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

**pack :** Bottle   **closure :** Cork

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**ageing :** Enjoy now or within 7 - 9 years of harvest.

**in the vineyard :** Average Temperature: Winter 7-19°C / Summer 13-27°C

Annual rainfall: 910 mm

Proximity to ocean: 18 km

Soil: Avalon, Clovelly and Hutton

Viticulture: Trellised, 12-year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyard received cooling breezes from False Bay, and judicious drip irrigation, producing 6 tons per hectare.

**about the harvest:** Grapes from selected vineyard blocks were hand-harvested at optimum ripeness, meticulously sorted, gently crushed and cooled to 10-12°C.

**in the cellar :** Cold soaking preceded temperature-controlled fermentation to enable extraction of colour and flavour. The wine was matured in French oak; with only the finest wine selected for blending and bottling.

Contains 3% Malbec.



### Spier Wine Farm

Stellenbosch

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