

Spier Cabernet Sauvignon 2005

John Platter 2006 - 3 Stars

The wine is clear and brilliant; dark ruby red in colour with a purple hue. Inviting blackberry fruit on the nose is complemented by attractive whiffs of caramel and vanilla. These flavours follow through on the velvety smooth, mouthfilling and lingering palate where they are well balanced by firm acid.

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

variety : Cabernet Sauvignon | 96% Cabernet Sauvignon, 4% Petit Verdot

winery :

winemaker : Kobie Viljoen

wine of origin : Western Cape

analysis : alc : 13.58 % vol rs : 2.7 g/l pH : 3.79 ta : 5.4 g/l

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

pack : Bottle **size :** 0 **closure :** 0

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ageing : Enjoy now or within 3 to 4 years from harvest.

in the vineyard : Proximity to ocean: 15 km

Annual Rainfall: 890 mm

Soil: Tukulú and Oakleaf

Average Temperature: Summer 20.5Â°C, Winter: 13.5Â°C

Eight-year-old trellised 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 from selected vineyard blocks were handpicked at optimum ripeness.

in the cellar : Temperature controlled fermentation in stainless steel tanks ensured optimum extraction of colour and fruit flavours. Following fermentation the wine was transferred to oak barrels. Ten monthsâ€™ maturation in French oak barrels broadened the flavours and added complexity and finesse. The wines from selected barrels were then blended at a ratio of 96% Cabernet Sauvignon and 4% Petit Verdot.