

Spier Private Collection Cabernet Sauvignon 2005

International Wine Challenge 2008 - Gold Medal

2008 Concours Mondial de Bruxelles à€" Silver Medal

Dark ruby with a youthful purple edge, this wine shows prominent blackcurrant on the nose with berries, cassis, cherries and spice. These follow through to a full, velvety palate rich in wild berries with a lingering aftertaste.

Serve with seared fillet in a creamy porcini sauce.

variety : Cabernet Sauvignon | 92% Cabernet Sauvignon, 5% Cabernet Franc, 3% Petit Verdot

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 15 % vol rs : 3.1 g/l pH : 3.63 ta : 5.6 g/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 10Å° - 17Å°C/Summer 14Å° - 24Å° C

Annual rainfall: 860 mm

Proximity to ocean: 18 km

Soil: Glen Rosa, Hutton and Clovelly

Viticulture: Trellised, 9-year-old vines planted on south-western slopes yielded the grapes for this wine. The vineyard received judicious drip irrigation, producing 6.5 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 26.5Å° balling, meticulously sorted, gently crushed and cooled to 10-12Å°C.

in the cellar : Cold soaking preceded temperature-controlled fermentation; 20% of which occurred in open vats. The wine was matured in new French oak; with only the finest wine selected for blending and bottling.



Spier Wine Farm

Stellenbosch

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