

Spier Vintage Selection Cabernet Sauvignon 2005

2008 Decanter Awards - Bronze Medal

Dark ruby in colour, the wine shows a ripe red berry nose with fragrant cherry and caramel. The aromas follow through to a beautifully soft palate with a firm and lingering finish. Although drinking beautifully now, the wine will mature well.

Serve with char-grilled rib fillet and fire-roasted Mediterranean vegetables.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.52 ta : 5.8 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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ageing : Enjoy now or within 5 to 7 years of harvest.

in the vineyard : **Climate:**

Proximity to Ocean: 20 km

Annual Rainfall: 720 mm

Average Temperature: Summer: 13Â°-25Â° C / Winter: 9Â°-19Â° C

Soil:

Oakleaf, Fernwood and Estcourt

Vineyard:

Trellised, 10 year-old vines planted on south-eastern slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were hand-harvested from selected vineyard blocks at optimum ripeness.

in the cellar : After harvesting the grapes were cold soaked for 2-3 days at 13Â°-14Â° C. Following fermentation in stainless steel tanks, wines from specific tanks were selected to undergo malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak; with only the finest wine selected for blending and bottling.

Spier Wine Farm

Stellenbosch

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