

## Spier Cabernet Sauvignon 2006

Dark ruby in colour, the wine shows prominent wild berries on the nose with hints of caramel, cinnamon and tobacco. These aromas follow through to a delicious, creamy, medium-bodied palate with a lingering blackcurrant finish.

Serve with seared rib-eye steaks in a creamy porcini mushroom sauce.

**variety :** Cabernet Sauvignon | 90% Cabernet Sauvignon, 8% Cabernet Franc, 2% Sangiovese

**winery :** Spier Wine Farm

**winemaker :** Kobie Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 14.95 % vol   rs : 4.96 g/l   pH : 3.79   ta : 5.4 g/l

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

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

**ageing :** Enjoy now or within 3 years from harvest.

### **in the vineyard : Climate**

Proximity to ocean: 15 km

Annual Rainfall: 720 mm

Average Temperature: Summer 13°/27° C, Winter: 9°/18° C

### **Soil**

Clovelly, Hutton and Glen Rosa

### **Viticulture**

Nine year-old trellised vines planted on eastern slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

**about the harvest:** Grapes were harvested at 25.9° Balling.

**in the cellar :** After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily, and 65% of the wine was matured in French oak barrels for 6-8 months.



## Spier Wine Farm

Stellenbosch

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