

Spier Discover Cabernet Sauvignon 2006

Prominent, rich berry aromas follow through to a soft, smoky palate where well-balanced fruit is supported by lovely soft tannins.

Serve with beef rib roast or rack of lamb with a red wine reduction.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.27 g/l pH : 3.35 ta : 5.76 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 3 to 5 years of harvest.

in the vineyard : Climate:

Average Temperature: Winter 10Â°C; Summer 27Â°C

Annual Rainfall: 380-650 mm

Proximity to ocean: 120 km

Soil:

Tukulu, Oakleaf and Alluvial

Vineyard:

Bushvines and Five-Wire Perold-trellised vines aged 9-20 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-15 tons per hectare.

about the harvest: Grapes were handpicked at optimum ripeness.

in the cellar : After harvesting the grapes were sorted, de-stemmed and gently crushed. The juice was chilled to 10Â°-12Â°C to enable cold maceration prior to fermentation in stainless steel tanks. Daily pump-overs were carried out for flavour and colour extraction. Five percent of the wine was selected for malolactic fermentation on French oak staves before blending. The wine was bottled and allowed 6 months of maturation and integration.



Spier Wine Farm

Stellenbosch

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