

## Spier Private Collection Cabernet Sauvignon 2006

---

Dark ruby in colour, the wine shows a complex bouquet of stewed strawberries, black cherries, cloves and caramel. The full-bodied palate is rich in flavoursome fruit, integrated oak and wood-derived spice.

Serve with seared rib-eye fillet in Madagascan pepper sauce.

---

**variety :** Cabernet Sauvignon | 96% Cabernet Sauvignon 4% Cabernet Franc

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 3.7 g/l    pH : 3.44    ta : 6.5 g/l

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

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

---

**ageing :** Enjoy now or within 7 - 12 years of harvest.

**in the vineyard :** Average Temperature: Winter 10Â° - 17Â°C/Summer 14Â° - 24Â° C

Annual rainfall: 860 mm

Proximity to ocean: 18 km

Soil: Glen Rosa, Hutton and Clovelly

Viticulture: Trellised, 10-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 chosen vineyard blocks were hand-harvested at 26.5° balling, meticulously sorted, gently crushed and cooled to 10-12°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 chosen for blending and bottling.



### Spier Wine Farm

Stellenbosch

021 809 1100

[www.spier.co.za](http://www.spier.co.za)