

Spier Vintage Selection Cabernet Sauvignon 2006

2008 Veritas Awards - Gold Medal

Rich, red colour, with vibrant ruby red rim. Beautiful fresh flavours of black currant and cedary spice. Well balanced palate, packed with mouth watering fresh berry fruit supported by a polished tannin structure. The lingering aftertaste reminds of cherry a tobacco leaves.

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 2.6 g/l pH : 3.46 ta : 6.4 g/l

type : Red wooded

pack : Bottle closure : Cork

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ageing : Drink from 2 years from harvest to up to 8 years from harvest.

in the vineyard : Climate:

Proximity to Ocean: 20 km

Annual Rainfall: 720 mm

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

Soil:

Oakleaf, Fernwood and Estcourt

Vineyard:

Trellised, 11 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 : Following fermentation in stainless steel tanks, wines from specific tanks were chosen to undergo malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak; with only the finest wine from the Vintage, chosen for blending and bottling to result in this true reflection of the 2006 vintage.



Spier Wine Farm

Stellenbosch

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