

Spier Discover Cabernet Sauvignon 2008

Rich aromas of fresh berries and subtle hints of mint follow through to a lingering palate with a soft tannin structure.

Serve with spicy lamb casserole on a bed of fire-roasted Mediterranean vegetables.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Lizanne Tomé and Frans Smit

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4-5 g/l pH : 3.65 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard :

Climate:

Average temperature: Winter 17°C; Summer 25°C

Annual rainfall: 220 mm

Proximity to ocean: 80 km

Soil:

Alluvial, Silty Dundee, Tukulu, Oakleaf and Riverbed

Vineyard:

Trellised vines and bush vines aged 10-20 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. Cold maceration took place at 10-12°C prior to fermentation in stainless steel tanks. Daily pump-overs were conducted for optimum extraction of colour and flavour. Wines from chosen tanks were blended and fined, and matured for 6 months before bottling.



Spier Wine Farm

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