

Spier Cabernet Sauvignon 2008

Dark in colour with a purple hue, the wine shows inviting plum and red-berry aromas with hints of tobacco and fruitcake. These follow through to a mouth-filling palate with a lingering blackcurrant aftertaste.

Serve with char-grilled rib fillet and seared Mediterranean vegetables.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 8% Cabernet Franc, 2% Petit Verdot

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 14.3 % vol rs : 3 g/l pH : 3.7 ta : 5.7 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 24.5° 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

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