

## Spier Signature Cabernet Sauvignon 2009

The wine is dark plum in colour. Intense aromas of blackcurrant and wild cherry aromas follow through to juicy palate with a velvety smooth finish.

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

**variety :** Cabernet Sauvignon | 85% Cabernet Sauvignon, 15% Cabernet Franc

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 14.4 % vol rs : 3.3 g/l pH : 3.5 ta : 5.5 g/l

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

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

**ageing :** Enjoy now or within 2 - 4 years of harvest.

### **in the vineyard : Vineyard**

Trellised vines aged 7 - 9 years old planted on north easterly slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 8 tons per hectare.

### **Terroir**

Western Cape: Stellenbosch, Swartland, Breedekloof

Temperature: Winter 9 - 18°C; Summer 14- 26°C

Annual Rainfall: 650 mm

Proximity to ocean: 20 - 50 km

Soil: Clovelly, Hutton, Fernwood and Avalon

**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

Stellenbosch

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