

Spier Vintage Selection Cabernet Sauvignon 2007

Rich, red colour with a vibrant ruby rim, the wine shows fresh black currant and cedar spice. A well-balanced palate packed with fresh berry fruit is supported by a polished tannin structure. A lingering aftertaste of cherry and tobacco leaves.

Pan-roasted duck breasts with onions and crisp pancetta.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.9 % vol rs : 2.9 g/l pH : 3.58 ta : 6.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 8 years of harvest.

in the vineyard : Climate

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

Proximity to Ocean: 20 km

Annual Rainfall: 720 mm

Soil

Oakleaf, Fernwood and Estcourt

Vineyard

Trellised, 12 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 chosen vineyard blocks at optimum ripeness.

in the cellar : The grapes were cold soaked for 2 days at 12°C. Following fermentation in stainless steel tanks, wines from specific tanks were chosen to undergo malolactic fermentation in oak barrels. The wine matured in 300-litre French oak barrels, 60% first fill; with only the finest wine chosen for blending and bottling.



Spier Wine Farm

Stellenbosch

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