

## Spier Frans K Smit 2006

The nose shows a vibrant profusion of blackcurrant, cherry and banana that present on the palate with floral notes reminiscent of jasmine shrubs. The finish is a complexity of rich floral flavours and soft yet lingering tannins that speak of longevity.

Serve with degustation portions of fusion delicacies.

**variety :** Cabernet Sauvignon | 29% Cabernet Sauvignon, 21% Shiraz, 12.5% Merlot, 12.5% Cabernet Franc, 12.5% Malbec, 12.5% Pinotage

**winery :** Spier Wine Farm

**winemaker :** Frans K Smit

**wine of origin :** Coastal

**analysis :** alc : 15 % vol   rs : 3 g/l   pH : 3.61   ta : 5.3 g/l

**type :** Red   **style :** Dry

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

5 Stars - 2011 John Platter Award

**ageing :** Drink from 2011 to 2020. Serve with degustation portions of fusion delicacies.

**in the vineyard :** Trellised vines planted on the slopes in the finest vineyard blocks yielding the grapes for this wine. The vineyard received supplementary drip irrigation, and produced 6.5 tons per hectare. These vines are 11-20 years old.

**about the harvest:** Grapes from selected vineyard blocks were hand-harvested at 26.5° B in 8kg lugs, de-stemmed, hand sorted and gently crushed. Cold soaking occurred at 10-12°C for colour and flavour extraction, prior to temperature-controlled fermentation in small open-top French oak fermenters. Malolactic fermentation took place in small new French oak barrels with only the finest wine selected for blending and bottling. First wine selection occurred after 16 months of maturation, with final selection and blending at 27 months.



### Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)