

## Spier Private Collection Cabernet Sauvignon 2008

Appearance: Intense ruby red with deep, youthful hue

Flavours: The wine shows rich ripe berry fruit with hints of pencil shavings and spices. A creamy and layered palate delivers everything the nose promises.

Serve with lamb cutlets, mashed potato and a red wine gravy.

**variety** : Cabernet Sauvignon | 96% Cabernet Sauvignon, 4% Cabernet Franc

**winery** : Spier Wine Farm

**winemaker** : Johan Jordaan

**wine of origin** : Stellenbosch

**analysis** : alc : 14.2 % vol rs : 2.9 g/l pH : 3.62 ta : 5.8 g/l

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

**pack** : Bottle **size** : 0 **closure** : Cork

Concours Mondial 2011 - Gold Medal

**in the vineyard** : **In the vineyard**: 11 - 15 year old vines yielded this wine. Trellised and planted on a south-westerly facing slope. Irrigation is available in the form of supplementary drip but due to the structure of the soil it was rarely needed.

**Terroir**: Soil - Glenrosa, Hutton and Clovelly

**Average Temp**: Winter 10° - 17° C; Summer 14° - 24° C

**Proximity to ocean**: 11 - 18km

**Annual Rainfall**: 860mm

**about the harvest**: Grapes from selected vineyard blocks are harvested and pre-cooled in 8 - 10kg lug boxes.

The vines yielded 6t/ha

**in the cellar** : Bunch sorted, de-stemmed and then berry sorted to take out green, pink and raisin berries. Special emphasis was put on berry size to retain the smaller berries with larger skin to juice ration for maximum concentration of flavour and extract. Cold soaking preceded fermentation in a combination of open-top fermenters (1ton) and stainless steel tanks for 14 days at 24° - 26° C. Malolactic fermentation took place in 300l French oak barrels for 18 months. Barrel selections delivered the final product for this youthful Cabernet ambassador.



### Spier Wine Farm

Stellenbosch

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