

Spier Private Collection Cabernet Sauvignon 2009

Beautiful dark ruby red colour with concentrated flavours of blackcurrant, black cherries and hints of minerality on the nose. The palate is densely layered with harmonious oak infusion and a long lingering concentrated finish. Well balanced with integrated tannins.

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14.50 % vol rs : 1.8 g/l pH : 3.68 ta : 6.1 g/l

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

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

Concours Mondial de Bruxelles 2012 - Silver Medal

International Wine Challenge 2012 - Silver Medal

Concours Mondial 2011 - Gold Medal

in the vineyard : Origin: Stellenbosch

Climate: 2009 was one of the best vintages to date. Grapes had enough time on the vine to reach optimal maturity with great concentration and fruit expression.

Soil: Weathered granite

Viticulture: The grapes are from trellised vines planted on south east facing slopes.

about the harvest: The grapes were handpicked at optimal ripeness and harvested in 8 kg lug boxes and cooled down to 5° C before destemming. The vines yielded 6 tons per hectare.

in the cellar : Meticulous berry sorting removed any raisins and underripe berries. The grapes were kept at 10°C for 2 days to enhance colour extraction and preserve fruit flavours. Manual extraction and pump overs were done in open top oak fermentation vats and stainless steel tanks for 14 days while the wine were on the skins. Racking was done to 60% new French oak barrels and 40% second fill where malolactic fermentation occurred. Maturation extended over 20 months and scrupulous barrel tasting resulted in a well balanced and structured wine.



Spier Wine Farm

Stellenbosch

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