

Spier Signature Cabernet Sauvignon 2011

The wine is dark plum in colour and has inviting blackberry flavours on the nose with hints of caramel and cinnamon. The palate rewards with mouth-watering fruit and a velvety smooth finish.

Serve with richly flavoured red meat dishes, pasta and strong mature cheese.

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

in the vineyard : Climate

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

Annual Rainfall: 650mm

Proximity to Ocean: 40-60 km

Soil

Clovelly, Hutton and Estcourt

Viticulture

Trellised vines are 14 - 18 years old and planted on north-eastern slopes. The vines receive supplementary irrigation and produced 10 tons per hectare.

about the harvest: Grapes were harvested at 24° 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 8-10 months and the remainder matured in stainless steel tanks with French oak staves.



Spier Wine Farm

Stellenbosch

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