

Spier Frans K Smit 2008

Concentrated flavours of dark cherry, cassis and sweet spice dominates the first impressions of this wine. It opens up to more subtle flavours of fennel, mulberry and slight hint of strawberry. The dense tannin structure and acid balance shows great potential for ageing and is a true reflection of the vintage – cool, subtle and fresh.

Serve with degustation portions of fusion delicacies.

variety : Cabernet Sauvignon | 41% Cabernet Sauvignon, 23% Merlot, 18% Pinotage, 18% Shiraz

winery : Spier Wine Farm

winemaker : Frans K Smit

wine of origin : Coastal Region

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.73 ta : 6.20 g/l

type : Red **style :** Dry

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

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

in the vineyard : Average daily temperatures in the winter 10/17°C; Summer 14/28°C with annual rainfall of 450mm. The vineyards selected for this wine are all planted on vertical trellis systems ranging from 9 – 11 years old at harvest. Very low yields were maintained to lead to concentrated fruit.

about the harvest: Grapes were hand harvested, de-stemmed and hand sorted to ensure only healthy and well coloured grapes were selected.

in the cellar : Fermentation was done in open top oak fermenters with the old custom of punch down to extract color. The wine was barreled in new French oak barrels for 30 months before racking. No fining was done on the wine and little human influence.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za