

Spier Signature Cabernet Sauvignon 2012

Dark plum purple in colour. Ripe fruit, cherries and oak spice that follow through from nose to palate.

Roast beef or lamb with gravy.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 14.03 % vol rs : 4.9 g/l pH : 3.42 ta : 5.9 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Origin

Western Cape (Paarl, Stellenbosch and Breedeekloof)

Terroir

Soil: Clovelly, Hutton and Estcourt.

Temperature: winter 9/18°C; summer 14/26°C

Annual rainfall: 650-850mm

Proximity to ocean: 40-120km

Vineyard and Climate Conditions

Trellised vines of 14 -16 years old, planted on north-eastern slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectaree

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 two days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily. After fermentation 20% 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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