

Spier 21 Gables Cabernet Sauvignon 2011

Appearance: Dark concentrated red with vibrant, youthful rim.

Taste: An abundance of cassis and black cherry with concentrated oak aromas of toast and pencil lead.

Full bodied wine with a concentrated structure and opulent finish.

Char grilled sirloin or rib eye. Alternatively serve with a rich oxtail or lamb shank stew.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14.22 % vol rs : 3.2 g/l pH : 3.63 ta : 5.2 g/l

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

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

2014 Veritas Wine Awards - Gold

in the vineyard : Terroir/Soil

Decomposed granite soils on the slopes of the Helderberg and Simonsberg mountains.

Vineyard and Climate Conditions

Temperature: Winter 10/17° C; Summer 14/28° C

Annual Rainfall: 450mm

Proximity to ocean: 7 - 15km

Cool influence from False Bay on the South-Western sloping hills and fruit from 8 - 12 year old vines on a VSP trellis system were managed to crop 7 tons per hectare.

about the harvest: The grapes were handpicked.

in the cellar : The grapes were sorted by berry to source only the best coloured and sized fruit before fermentation. Fermentation was done in open top oak fermenters for an extended period of 27 days and barreled down to 100% new French oak barrels for 26 months. Barrel selection was done to pick the perfect blend for this wine.



Spier Wine Farm

Stellenbosch

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