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Spier Frans K Smit Red 2011

A chorus of ripe red berry fruits. Cherries, cassis, and a splash of blackcurrant, which presents powerful dark fruit to the palate, with unexpectedly fresh acidity. This complex but balanced darker spectrum of fruit plays on the palate with life, vibrancy and richness.

The wine loves a premium cut of free-range beef, especially sirloin, rump or rib-eye. But it's also a wine that wants to be had on its own. Pour a glass, pre-dinner. Drinking it is a complete experience.



variety : Cabernet Sauvignon | 40% Cabernet Sauvignon; 38% Merlot; 14% Petit Verdot; 8% Shiraz
winery : Spier Wine Farm
winemaker : Frans K Smit
wine of origin : Stellenbosch
analysis : **alc :** 14.53 % vol **rs :** 3.6 g/l **pH :** 3.62 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

2015 - FKS 2009 won 4.5 stars at John Platter & FKS 2011
2015 - Wine makers guild Winemakers Guild Auction Reserve won 5 stars at John Platter

in the vineyard : All grapes came from 10 – 14 year old vines trellised with extended vertical shut position system.

about the harvest: All grapes were harvested on the west and northwest facing slopes of the Helderberg and on the foothills of the Helderberg.

in the cellar : Grapes from the various vineyard blocks were hand-harvested at 25 to 25.5 balling in small lugs, and pre-cooled to 10 degrees Celsius before de-stemming. After de-stemming and 3 to 4 days of cold soaking in stainless steel or small wood fermenters, the fermentation process will begin. The initial fermentation takes 8 to 10 days, mostly in open stainless steel fermenters with another 3 days' extended maceration, using the punch down method. Malolactic fermentation is completed in tight grain French oak with further barrel maturation of up to 33 months, allowing the wood to slowly despatch the full impact of its tannins. (Final barrel selection was done at 26 months.)

Spier Wine Farm

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