

## Spier Cabernet Sauvignon 1999

Intense red colour and interesting multi-dimensional nose, where you will find fresh wild fruit. Full-bodied, with sweet and mature tannins. Good balance between alcohol and acidity with a strong, elegant finish. A perfect combination with cheese, as well as white and red meat dishes.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon  
**winery :** Spier Wine Farm  
**winemaker :** Frans Smit  
**wine of origin :** Stellenbosch  
**analysis :** alc : 12.5 % vol   rs : 1.8 g/l   pH : 3.8   ta : 5.6 g/l  
**type :** Red  
**pack :** Bottle

**ageing :** Enjoy now and until six to eight years from harvest.

**in the vineyard :** Area: Stellenbosch/Paarl

Temperature average :

Summer

23.5°C (Stellenbosch)

24.8°C (Paarl)

Winter

10°C (Stellenbosch)

11°C (Paarl)

Annual rainfall:

650 mm (Stellenbosch)

500 mm (Paarl)

Soil: Hutton, Kroonstad, Clovelly

**about the harvest:** Grapes were hand-picked mid-March at optimum ripeness.

**in the cellar :** Cold maceration prior to fermentation enabled soft, gentle pump-overs during fermentation. 60% matured in French oak barrels for eight months.



### Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)