

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

23.5Å°C (Stellenbosch)

24.8Å°C (Paarl)

Winter

10Å°C (Stellenbosch)

11Å°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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