

## Spier Private Collection Cabernet Sauvignon 1999

Very elegant, well-balanced Cabernet with soft ripe fruit flavours on the palate. The oak aromas lend complexity to this wine. Flavours of blackcurrants and nuts. Serve with well-seasoned red meat and cheese.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon  
**winery :** Spier Wine Farm  
**winemaker :** Frans Smit  
**wine of origin :** Stellenbosch  
**analysis :** alc : 13.06 % vol   rs : 3.5 g/l   pH : 3.66   ta : 6.2 g/l  
**pack :** Bottle

**ageing :** Accessible now but will reach optimum maturity four years from harvest.

**in the vineyard :** Area: Stellenbosch

Temperature average:  
Summer 23.5°C  
Winter 10°C  
Annual rainfall: 650 mm  
Proximity to ocean: 20 km

Soil: Hutton

Grapes from 18-year-old dry land, trellised vineyards. Crop four tons per hectare.

**about the harvest:** Single vineyard picked at optimum ripeness the beginning of March.

**in the cellar :** Cold maceration prior to fermentation at 28°C, with extended skin contact for 18 days after fermentation. Malolactic fermentation in barrels. 70% new French oak and 30% second fill French oak for 12 months.



### Spier Wine Farm

Stellenbosch

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