

## Spier Signature Cabernet Sauvignon 2017

Dark plum purple in colour. Ripe fruit, cherries and oak spice that follow through from nose to palate.

Roast beef or lamb with gravy.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 14.65 % vol rs : 3.5 g/l pH : 3.71 ta : 5.3 g/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

### in the vineyard : Origin

Western Cape (Paarl, Stellenbosch and Breedeekloof)

### Terroir

Soil: Clovelly, Hutton and Estcourt.

Temperature: winter 9/18°C; summer 14/26°C

Annual rainfall: 650-850mm

Proximity to ocean: 40-120km

### Vineyard and Climate Conditions

Trellised vines of 15 -17 years old, planted on north-eastern slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

**about the harvest:** Grapes were harvested at 24° Balling.

**in the cellar :** After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. After two days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for 8-10 months and the remainder matured in stainless steel tanks with French oak staves.



## Spier Wine Farm

Stellenbosch

021 809 1100

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