

## Spier Signature Cabernet Sauvignon 2018

Appearance: Dark plum purple in colour.

Ripe fruit, cherries and oak spice that follow through from nose to palate. Enjoy at home on a winters night with roast beef or lamb with gravy and hearty vegetables.

Roast beef or lamb with gravy.

**variety** : Cabernet Sauvignon | Cabernet Sauvignon

**winery** : Spier Wine Farm

**winemaker** : Jacques Erasmus

**wine of origin** : Stellenbosch

**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** : 750ml **closure** : Cork

### in the vineyard : Terroir

Soil: Clovelly, Hutton and Estcourt.

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

Annual rainfall: 650-850mm

Proximity to ocean: 40-120km

Trellised vines of 14 -16 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** : Grapes were harvested at 24°balling, gently crushed, de-stemmed and cooled. 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

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