

Spier Signature Cabernet Sauvignon Merlot Shiraz 2018

Appearance: Deep ruby red.

Raspberry and plum aromas with hints of vanilla spice on the nose. A well-structured palate with soft tannins and luscious fruit. Enjoy at home with family and friends around a dinner table. Pair with roast beef, lamb or chicken with gravy or rich stock sauce flavoured with tomato.

Roast beef, lamb or chicken with gravy or rich stock sauce flavoured with tomato.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 30% Merlot, 22% Shiraz

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.5 ta : 5.4 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard :

Trellised vines are between 16- and 18-years-old and planted on north-eastern slopes. The vines received supplementary irrigation and produced 10 tons per hectare.

Temperature: winter: 9° -18°C; summer: 14° - 26°C Annual rainfall: 650 - 850mm

Proximity to ocean: 40 - 120km Soils: Clovelly, Hutton and Estcourt

about the harvest: Grapes were harvested at ±24° B

in the cellar :

Grapes were harvested at ±24° B, gently crushed, de-stemmed and cooled. After two days of cold soaking, the juice was fermented until dry in stainless steel tanks between 24° and 28°C. Three pump-overs were conducted daily. After fermentation, the wine matured in stainless steel tanks with French oak staves for 10 months before blending.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za