

Spier Signature Cabernet Sauvignon Merlot Shiraz 2019

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.

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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 $\pm 24^{\circ}$ B

in the cellar :

Grapes were harvested at $\pm 24^{\circ}$ 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

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