

Spier Signature Cabernet Sauvignon 2019

Bright blackberry and blackcurrant fruit supported by cedar spice and dark chocolate introduces a rich, smooth palate with dense tannin and a refreshing finish.

Roast beef or lamb with root vegetables or a black pepper and coriander-encrusted mushroom and eggplant burger with savoury sweet potato fries.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Western Cape

analysis : alc : 13.52 % vol rs : 5.1 g/l pH : 3.71 ta : 5.7 g/l

type : Red **style :** Dry **body :** 0 **taste :** 0 **wooded**

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

in the vineyard : The soils are a combination of decomposed granite and sandstone, which contribute structure and fruit concentration, respectively.

The trellised vines range in age from 9 to 20 years. The climate varies greatly due to the 20 to 100 km distance from the cold Atlantic Ocean.

This allows the winemaker to make different styles of wine from the same grape, blending these for a more complex taste.

in the cellar : Grapes were harvested at optimal ripeness, de-stemmed and crushed to stainless-steel tanks.

Alcoholic fermentation lasted up to 12 days. Malolactic fermentation was done with 20% of the wine in neutral French-oak barrels and the remainder in tanks with French-oak staves to complement the wine's flavour profile and length.



Spier Wine Farm

Stellenbosch

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