

Spier Signature Cabernet Sauvignon 2023

Dark berry fruit with hints of pepper spice and cedar oak. The wine has a generous mouthfeel with smooth, integrated tannin and a persistent finish.

Appearance: Deep ruby red

Grilled lamb cutlets with winter vegetables or eggplant and porcini balls in a tomato sauce.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Lizanne Jordaan

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 4.5 g/l pH : 3.7 ta : 5.7 g/l

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

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

2024 Ultra Value Wine Challenge - Double Gold

in the vineyard : Soil: Decomposed granite and weathered sandstone

Temperature: Mediterranean climate with wet winter and warm summers.

Elevation: 50 to 200m above sea-level and 12 to 90 km from the coast.

Vineyards: Trellised vines, planted between 13 and 22 years ago on a range of aspects on undulating hills received supplementary irrigation and produced 10 to 12 tons per hectare.

about the harvest: Grapes harvested at optimal ripeness.

in the cellar : Grapes were destemmed and gently crushed in stainless steel tanks.

Fermentation lasted for 10 to 16 days. 30% of the wine was racked to neutral French

oak barrels and the balance to stainless steel tanks with 25% new oak for 100%

malolactic fermentation before maturing for 8 to 12 months. Blending commenced at eight months with a further maturing up to 16 months.



Spier Wine Farm

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