

Spier Cabernet Sauvignon 2000

Intense red colour and an interesting multi-dimensional nose, where you will find wild fresh fruits. Full-bodied, with sweet and mature tannins. Good balance between alcohol and acidity with a strong finish full of character and elegance. Perfect combination with cheeses, white and red meat.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.8 g/l pH : 3.8 ta : 5.42 g/l

pack : Bottle

ageing : Enjoy now, until 6 – 8 years from harvest.

in the vineyard : Climate: Temperature average - Summer 23,5°C (Stellenbosch), 24.8°C (Paarl)

Winter - 10°C (Stellenbosch), 11°C (Paarl)

Annual rainfall: 650 mm (Stellenbosch), 500 mm (Paarl)

Soil: Hutton, Kroonstad, Clovelly

about the harvest: Grapes were hand-picked at the optimum of their maturity and selected according to their potential in mid March.

in the cellar : Cold maceration prior to fermentation enable us to do soft, gentle pumping-overs during alcoholic fermentation. 60% barrel matured in French oak barrels for 8 months.



Spier Wine Farm

Stellenbosch

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www.spier.co.za