

## Spier Cabernet Sauvignon 2001

The wine is ruby red in colour with dark chocolate, cassis and vanilla aromas and flavours. A full-bodied wine with gentle tannins and a lingering aftertaste. Serve with cheese and red meats.

variety : Cabernet Sauvignon | Cabernet Sauvignon  
winery : Spier Wine Farm  
winemaker : Frans Smit  
wine of origin : Stellenbosch  
analysis : alc : 14.02 % vol rs : 3.54 g/l pH : 3.80 ta : 5.55 g/l  
wooded  
pack : Bottle

ageing : Enjoy now, or within 18 months from harvest.

in the vineyard : Climate: Average temperature - Summer 23.5°C (Stellenbosch)  
24.8°C (Paarl)  
Winter - 16°C (Stellenbosch), 16°C (Paarl)  
Annual rainfall: 500 mm  
Proximity to ocean: 15 km (Stellenbosch), 25 km (Paarl)  
Soil: Hutton, Kroonstad and Clovelly

Trellised, 5 to 9 year old vines planted on west- and southeast-facing slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 8 tons per hectare.

about the harvest: The grapes were picked at 25°C Balling the end of February.

in the cellar : The grapes underwent cold maceration prior to fermentation. The wine was gently pumped over during alcoholic fermentation. Malolactic fermentation occurred in the barrels.

Maturation: The wine was matured in French oak barrels.



### Spier Wine Farm

Stellenbosch  
+27.218818400  
www.spier.co.za

1692  
Spier