

Spier Private Collection Cabernet Sauvignon 2001

International Wine & Spirit Competition 2004 - Commended

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Concours Mondial de Bruxelles 2004 - Gold

Deep ruby red in colour with blackcurrant, mocha and dark chocolate aromas. Juicy, mouth-filling and complex fruit flavours supported by hints of vanilla linger on the palate.

Serve with red meat dishes; venison is especially recommended.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.35 % vol rs : 2.8 g/l pH : 3.6 ta : 5.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : Enjoy now or within 3 to 4 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23.5°C, Winter 10°C

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Soil: Deep Hutton

A single, 13-year-old dry land and trellised vineyard planted on a southeast-facing slope yielded a crop of 4 tons of grapes per hectare.

about the harvest: The grapes were picked at 25.2° Balling the end of February.

in the cellar : The juice was fermented in stainless steel tanks. Malolactic fermentation occurred in 80% new and 20% 2nd-fill oak barrels. The wine was matured in French oak barrels for 14 months.



Spier Wine Farm

Stellenbosch

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