

Spier Private Collection Cabernet Sauvignon 2000

Gold - Challenge International du Vin 2003

Gold - Concours Mondial de Bruxelles 2003

An elegant, well-balanced wine. Oak aromas lend complexity and the wine rewards with soft ripe blackcurrant and nutty flavours on the palate. Serve with matured red meat such as fillet, or cheese.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery :

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.70 % vol rs : 3.4 g/l pH : 3.74 ta : 5.5 g/l

pack : Bottle

Challenge International du Vin 2003 - Gold

Concours Mondial de Bruxelles 2003 - Gold

Fairbairn Capital Trophy Wine Show - Bronze

Veritas 2003 - Bronze

ageing : Accessible now, the wine will reach optimum maturity within 2 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: Hutton

A single, 12-year-old dry land and trellised vineyard yielded a crop of 4 tons of grapes per hectare.

about the harvest: The grapes were picked at 25°C at the beginning of March.

in the cellar : The grapes underwent cold maceration prior to fermentation. The juice was fermented at 28°C, with extended skin contact for 18 days after fermentation. Malolactic fermentation occurred in the barrels.

70% portion of the wine was matured in new French oak barrels and the balance in 2nd-fill French oak for 12 months.

Production: 1500 cases

