

Spier Cabernet Sauvignon 2002

The wine is ruby red in colour with dark chocolate, cassis and vanilla aromas and flavours.

Serve with red meats and cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.69 ta : 5.8 g/l

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

pack : Bottle

ageing : Enjoy now or within 4 years from harvest.

in the vineyard : Average temperature:

Summer - 23.5Â°C (Stellenbosch), 24.8Â°C (Paarl)

Winter - 16Â°C (Stellenbosch), 16Â°C (Paarl)

Proximity to ocean: 15 km (Stellenbosch), 25 km (Paarl)

Annual rainfall: 500 mm

Soil: Hutton, Kroonstad and Clovelly

Trellised vines that are between 5 and 9 years old and planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary irrigation and produced 8 tons per hectare.

about the harvest: The grapes were harvested at the end of February 2002.

in the cellar : The grapes were harvested at 24.8 â€” 25.5Â° Balling and underwent cold maceration prior to fermentation. The wine was gently pumped over during alcoholic fermentation. Malolactic fermentation took place in the barrels after which the wine was matured in French oak barrels.

Production: 9 724 X 6-bottle cases.



Spier Wine Farm

Stellenbosch

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