

Spier Signature Cabernet Sauvignon Merlot Shiraz 2016

The wine is dark plum in colour. Attractive raspberry and plum aromas with hints of vanilla spice on the nose. Awell structured palate with soft tannins and luscious fruit.

Roast beef, lamb or chicken with gravy or rich stock sauce flavoured with tomato.

variety: Cabernet Sauvignon | 50% Cabernet Sauvignon, 30% Merlot, 22% Shiraz

winery: Spier Wine Farm
winemaker: Jacques Erasmus
wine of origin: Western Cape

analysis: alc: 14.0 % vol rs: 3.0 g/l pH: 3.5 ta: 5.4 g/l

type: Red style: Dry body: Medium wooded

pack: Bottle size: 0 closure: Screwcap

in the vineyard:

Western Cape (Paarl, Swartland, Stellenbosch and Overberg)

TERROIR

Temperature: Winter 9/18°C; Summer 14/26°C Annual Rainfall: 650-850mm Proximity to Ocean: 40-120km Soils: Clovelly, Hutton and Estcourt

VINEYARD AND CLIMATE CONDITIONS: Trellised vines are 15 -17 years old and planted on north-eastern slopes. The vines received supplementary irrigation and produced 10 tons per hectare.

about the harvest: Grapes were harvested at 24° Balling.

in the cellar: At the cellar, the grapes were gently crushed, de-stemmed and cooled. After two days of cold soaking the juice was fermented until dry in stainless steel tanks between 24°C and 28°C. Three pump-overs were conducted daily. After fermentation the wine matured in stainless steel tanks with French oak staves.



Spier Wine Farm

Stellenbosch

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