

SPIER SEAWARD | CABERNET SAUVIGNON

2022

TASTING NOTE:

Vibrant aromas of red and black berries with cedar spice deliver a complex middle palate and balanced freshness. This medium- to full-bodied wine shows beautiful integration.

SERVE WITH:

Lamb loin and roasted root vegetables or beef stroganoff.

APPEARANCE:

Deep ruby red.

ANALYSIS:

Alc: 14.6 % vol	TA: 5.5 g/L
RS: 3.3 g/L	pH: 3.60

WINEMAKER:

Heidi Dietstein

ORIGIN:

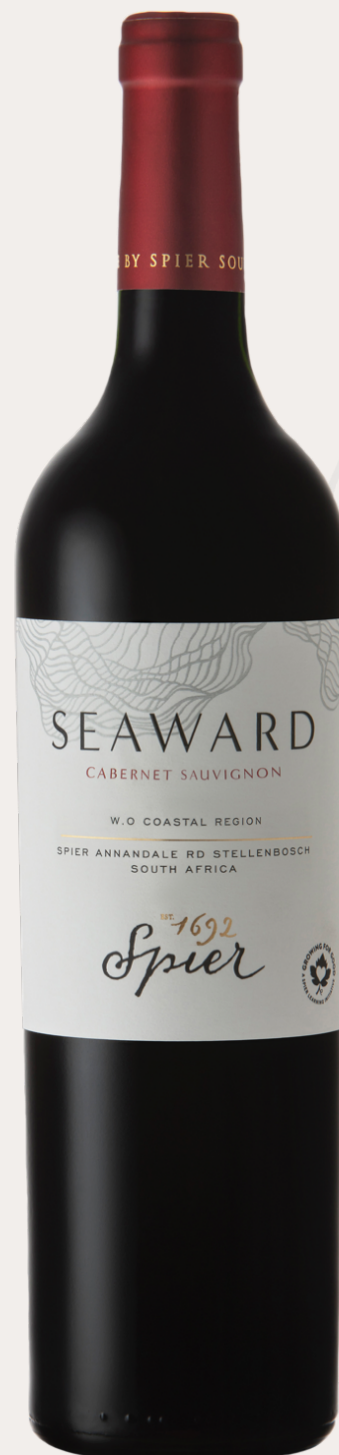
Coastal region

VINEYARD, SOIL AND CLIMATE CONDITIONS:

The terroir ranges from decomposed granite soils to weathered shale. The vineyards are located about 6-20km from the ocean. The vineyards are planted on a range of aspects, from flat to north-eastern facing slopes that moderate phenolic development and enhance fruit preservation. Rich, deep, decomposed granite soils with good water retention and medium fertility resulted in low, concentrated yields that contributed to the complexity and tannin structure of the wine.

WINEMAKING:

The grapes were hand-harvested, de-stemmed and individually sorted before undergoing inoculated fermentation in stainless steel tanks. The free-run juice was barreled down for malolactic fermentation and maturation after 15 days in a combination of 80% French and 20% American oak barrels (mainly second fill, some third fill). The wine was matured in the same vessels for 14 months. Barrel selection was done to blend the most harmonious expression of the cool coastal region.



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SOCIAL AND ENVIRONMENTAL CHANGE.

