

SPIER SIGNATURE | CABERNET SAUVIGNON

2022

TASTING NOTE:

Dark berry fruit with hints of pepper spice and cedar oak. The wine has a generous mouthfeel with smooth, integrated tannin and a persistent finish.

SERVE WITH:

Grilled lamb cutlets with winter vegetables or eggplant and porcini balls in a tomato sauce.

APPEARANCE:

Deep ruby red.

ANALYSIS:

Alc: 14 % vol	TA: 5.7 g/L
RS: 4.5 g/L	pH: 3.7

WINEMAKER:

Lizanne Jordaan

ORIGIN:

Western Cape (Swartland, Paarl, Breedekloof and Stellenbosch)

TERROIR / SOIL:

Soil: Decomposed granite and weathered sandstone
Temperature: Mediterranean climate with wet winter and warm summers.
Elevation: 50 to 200m above sea-level and 12 to 90 km from the coast.

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines, planted between 13 and 22 years ago on a range of aspects on undulating hills received supplementary irrigation and produced 10 to 12 tons per hectare.

WINEMAKING:

Grapes harvested at optimal ripeness, were destemmed and gently crushed in stainless steel tanks. Fermentation lasted for 10 to 16 days. 30% of the wine was racked to neutral French oak barrels and the balance to stainless steel tanks with 25% new oak for 100% malolactic fermentation before maturing for 8 to 12 months. Blending commenced at eight months with a further maturing up to 16 months.



SPIER'S GROWING FOR GOOD INITIATIVES
EMPOWER OUR COMMUNITIES TO MAKE POSITIVE
SOCIAL AND ENVIRONMENTAL CHANGE.



AWARDS

EST. 1692
Spier

SIGNATURE
COLLECTION