

SPIER SIGNATURE | CABERNET SAUVIGNON / MERLOT / SHIRAZ

2022

36% Cabernet Sauvignon / 33% Merlot / 31% Shiraz

TASTING NOTE:

Aromas of raspberry, blackcurrant and blackberry supported by black pepper and subtle oak spice. A well-balanced, medium-bodied wine with a smooth, velvety finish.

SERVE WITH:

Vegetarian hamburger with your favourite garnish or a savoury pasta dish.

APPEARANCE:

Deep ruby red

ANALYSIS:

Alc: 13.69% vol	TA: 5.3g/L
RS: 4.3g/L	pH: 3.7

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape (Coastal region and Stellenbosch)

VINEYARD AND CLIMATE CONDITIONS:

A combination of decomposed granite and sandstone contribute structure and fruit concentration to the trellised, 8- to 20-year-old vines. Climate variations due to the 20-100 km distance from the cold Atlantic Ocean allows the winemaker to make different styles of wine from the same grape, blending these for a more complex taste.

WINEMAKING:

The grapes were harvested at optimal ripeness, de-stemmed and crushed in stainless steel tanks. Cultured and natural yeast helps to unlock the fragrant fruit profile of the grapes. After fermentation, 20% of the wine was matured in French oak barrels for 8 to 10 months, and the remaining 80% was matured in stainless steel tanks with French oak staves before blending.



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