



FRANS K Smit

Special Release



WINEMAKER

Frans K. Smit & Johan Jordaan

ORIGIN

Helderberg, Stellenbosch

PEAK DRINKING

Now or 6 - 12 years
after harvest

2015

Frans K. Smit Special Release
100% Cabernet Franc

WINE ANALYSIS

Alc: 15 % vol TA: 6.03 g/L
RS: 4.22 g/L pH: 3.73

EAT & DRINK

Accentuate the savoury herbaceousness of this prime Cabernet Franc with a flavourful roasted lamb rump, dauphinoise potatoes and long-stem broccoli, or pair it alongside a saffron risotto with sun-dried tomatoes.

THE WINE

“This vineyard was first planted in 2004, and as the crow flies, is located a mere 7km from the coast. At 320 meters above sea level, it is also an exceptionally high vineyard. For a variety like Cabernet Franc, which typically matures quite fast, this perfect confluence of aspect and a cooling Atlantic breeze means that the grapes ripen slowly with mature phenolics. The result is a beautifully balanced wine with a desirable ripe fruit profile.”

- Johan Jordaan, Spier Cellar Master



THE STORY

Frans Smit was Spier's prodigious Cellar Master for 27 formative years. In honour of his remarkable influence and ongoing legacy, this wine represents the highest echelon of our winemaking craft. After passing the Cellar Master baton to his successor Johan Jordaan in 2021, Frans and Johan continue to collaborate creatively in the vineyard and cellar. Drawing on years of shared experience and skill, Frans, Johan and the Spier winemaking team spared no effort to create a wine that can rival some of the world's best.

SOIL & TERROIR

The 18-year-old Cabernet Franc vines are grown along the west north-westerly-facing slope of the majestic Helderberg - the southern side of Stellenbosch. Besides a panoramic view of the False Bay coast, the vineyard benefits from a cooling Atlantic ocean breeze that encourages slow ripening. While conditions can be windy at an altitude of 320 meters above sea level, the decomposed granitic soil features clay in the subsoil, which aids in moisture retention and promotes even ripening. This results in small berries concentrated in flavour and tannin.

THE CRAFTING

The grapes for this wine were harvested from specifically selected vineyard rows within the bigger block of the vineyard. All the fruit was hand-picked and delivered to the cellar in small lug boxes where they were kept cool at 8°C. Once the grapes were destemmed, they were individually sorted to ensure only the best coloured and sized fruit were selected. Whole berry fermentation takes place in 600l oak barrels with an extended skin maceration of 12 - 14 days. The free-run wine was then racked clear for maturation in the barrel.

MATURATION

The wine matured in 100% new 300l French-oak barrels for a period of 30 months on lees. Then we made our selections and started blending the best Cabernet Franc components. We used extra fine grain that is smaller than 1.5mm to allow for less oxygen uptake. This allowed the wine to mature slowly and steadily for a more accurate outcome. Ultimately, this process required patience as we wanted the wine to evolve in the barrel.

COLOUR

A bright, seductive ruby hue.

NOSE & PALATE

Bound by precision, this 100% Cabernet Franc exudes exotic aromatics of spearmint, blackberry and crushed pepper. The palate brings a delightfully full-bodied wine with a seamless, broad midpalate, packed with fruit. Spicy oak aromas and a graphite finish. Balanced and extremely drinkable, this complex symphony of richness and freshness energizes the senses and demands another sip. Decant to unveil its many delicate and soft layers.



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WINEMAKER

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ORIGIN

Helderberg, Stellenbosch

PEAK DRINKING

Now or 6 - 10 years
after harvest

2015

Frans K. Smit Special Release
100% Cabernet Sauvignon

WINE ANALYSIS

Alc: 15 % vol TA: 6.23 g/L
RS: 3.69 g/L pH: 3.69

EAT & DRINK

The mouth-watering vintage will make a fine complement to the table. A structured wine such as this calls for an equally opulent dish. Savour it with a classic pairing such as Farmer Angus rib-eye steak and crispy frites. It's equally at home with agedashi udon broth.

THE WINE

“Frans always taught me that great wine starts in the vineyard. This maxim stays with me, and it is indeed the vineyard that makes this wine so special. The Cabernet Sauvignon grapes were grown on the steep slopes of the Helderberg mountains in Stellenbosch. Located just 7km from the coastline, the grapes benefit from a high altitude and cooling ocean breeze. This results in phenolically ripe fruit that provides us with a beautiful balance in terms of alcohol, acid and tannins. These are the ingredients to an outstanding, ageable and structured bottle of wine which is exactly what we have here”

- Johan Jordaan, Spier Cellar Master



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SOIL & TERROIR

The 19-year-old Cabernet Sauvignon vines are grown along the west north-westerly-facing slope of the majestic Helderberg - the southern side of Stellenbosch. Besides a panoramic view of the False Bay coast, the vineyard benefits from a cooling Atlantic ocean breeze that encourages slow ripening. While conditions can be windy at an altitude of 270 meters above sea level, the decomposed granitic soil features clay in the subsoil, which aids in moisture retention and promotes even ripening. This results in small berries concentrated in flavour and tannin.

THE CRAFTING

The grapes for this wine were harvested from specifically selected vineyard rows within the bigger block of the vineyard. All the fruit was hand-picked and delivered to the cellar in small lug boxes where they were kept cool at 8°C. Once the grapes were destemmed, they were individually sorted to ensure only the best coloured and sized fruit were selected. Whole berry fermentation takes place in 600l oak barrels with an extended skin maceration of 12 - 14 days. The free-run wine was then racked clear for maturation in the barrel.

MATURATION

The wine matured in 100% new 300l French-oak barrels for a period of 30 months on lees. Then we made our selections and started blending the best Cabernet Sauvignon components. We used extra fine grain that is smaller than 1.5mm to allow for less oxygen uptake. This allowed the wine to mature slowly and steadily for a more accurate outcome. Ultimately, this process required patience as we wanted the wine to evolve in the barrel.

COLOUR

A deep, vibrant magenta red.

NOSE & PALATE

Dark, brooding flavours entice the senses with hints of blackcurrant, blackberry and integrated oak spice on the nose. The classic, full-bodied palate is multi-dimensional and layered, offering complex notes of fynbos, berry fruit and velvety, dense tannin. These mysterious flavours are released after decanting and reward the palate with a true thoroughbred Cabernet Sauvignon.



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Helderberg, Stellenbosch

PEAK DRINKING

Now or 6 - 10 years
after harvest

2015

Frans K. Smit Special Release
100% Merlot

WINE ANALYSIS

Alc: 15 % vol TA: 6.15 g/L
RS: 3.93 g/L pH: 3.61

EAT & DRINK

This defined, abundant Merlot will be a powerhouse alongside deep, flavoursome food such as grass-fed beef short rib or eggplant parmigiana (Parmigiana di Melanzane).

THE WINE

“Planted in 2002, this vineyard is between 220 - 240 meters above sea level and lies on an aspect. The vines grow in decomposed granite soils with clay subsoil that holds water exceptionally well. Not only does this ensure the Merlot grapes ripen evenly and slowly, but it also makes us less reliant on irrigation. As it is the main priority for Spier to minimise our environmental impact, this is a win-win situation for man and vine.”

- Johan Jordaan, Spier Cellar Master



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SOIL & TERROIR

The 20-year-old Merlot vines are grown along the west north-westerly-facing slope of the majestic Helderberg - the southern side of Stellenbosch. Besides a panoramic view of the False Bay coast, the vineyard benefits from a cooling Atlantic ocean breeze that encourages slow ripening. While conditions can be windy at an altitude of 240 metres above sea level, the decomposed granitic soil features clay in the subsoil, which aids in moisture retention and promotes even ripening. This results in small berries concentrated in flavour and tannin.

THE CRAFTING

The grapes for this wine were harvested from specifically selected vineyard rows within the bigger block of the vineyard. All the fruit was hand-picked and delivered to the cellar in small lug boxes where they were kept cool at 8°C. Once the grapes were destemmed, they were individually sorted to ensure only the best coloured and sized fruit were selected. Whole berry fermentation takes place in 600l stainless-steel tanks with an extended skin maceration of 12 - 14 days. The free-run wine was then racked clear for maturation in the barrel.

MATURATION

The wine matured in 100% new 300l French-oak barrels for a period of 30 months on lees. Then we made our selections and started blending the best Merlot components. We used extra fine grain that is smaller than 1.5mm to allow for less oxygen uptake. This allowed the wine to mature slowly and steadily for a more accurate outcome. Ultimately, this process required patience as we wanted the wine to evolve in the barrel.

COLOUR

A beautifully brilliant ruby red.

NOSE & PALATE

The Merlot is wonderfully vivid and expressive from the outset, with ripe scents of black cherry, blackberry and subtle fynbos. Those notes carry through to the palate, where the wine boasts a rich, complex midpalate that is bursting at the seams with energy. The intricate balance of structure and fruit concentration is complemented by a mouthwatering freshness that adds the final shades of nuance.

Decant to bring to life even greater intensity and richness.
