

FRANS K. SMIT, SPIER STELLENBOSCH 2005

ORIGIN: Coastal

CLIMATE: Average Temperature: Winter 10-17°C;

Summer 14-24°C

Annual Rainfall: 650mm Proximity to Ocean: 18km

SOIL: Glenrosa and Hutton - deep, cool red soils that retain

water well.

VITICULTURE: Trellised vines planted on slopes in the finest vineyard

blocks yielded the grapes for this wine. The vineyard received supplementary drip irrigation, and produced 6.5 tons per hectare. These vines are 9 to 18 years old.

WINEMAKERS: Cellar Master: Frans Smit

VINIFICATION: Grapes from selected vineyard blocks were handharvested at 26.5° Balling in 8kg lugs, de-stemmed,

hand sorted and gently crushed. Cold soaking occurred at 10-12°C for colour- and flavour extraction, prior to temperature-controlled fermentation in small open top French oak fermenters and stainless steel tanks.

Malolactic fermentation took place in small new French

oak barrels.

First wine selection occurred after 16 months of maturation, with final selection and blending at 27

months.

This Bordeaux-style blend is composed of

51% Cabernet Sauvignon (70%Stellenbosch,

30 % Paarl)

• 22% Merlot (Helderberg)

22% Shiraz (Paarl)

• 5% Pinotage (Helderberg)

ANALYSIS: Alc: 15% pH: 3.53

TA: 5.8 g/l RS :3.6 g/l

TASTING NOTES: Dark ruby in colour with a youthful purple edge, this

ultra-premium blend shows prominent ripe blackcurrant on the nose with rich cherry tobacco, cigar box, cassis, and spicy undertones. The wine is rich, complex and full-bodied with layers of spice and fruit. The palate shows well-integrated tannins and oak-derived flavours

and has a long, rich and lingering finish.

WHEN TO DRINK: Drink from 2010 to 2020.

Serve with degustation portions of fusion delicacies.

SPIER WINES (Pty) Ltd

Spier Estate, Annandale Road, Stellenbosch, 7600 PO Box 99, Lynedoch, 7603

Tel: +27 (0)21 881 8400 Fax: +27 (0)21 881 3699 www.spierwines.co.za