

Spier Frans K Smit 2006

CLIMATE: Temperature: Winter 10-17°C; Summer 14-

24°C

Annual rainfall: 650mm Proximity to ocean: 18km

SOIL: Soil: Hutton, Glenrosa, Vilafonte, Tukulu and

Clovelly.

VITICULTURE: Trellised vines planted on slopes in the finest

vineyard blocks yielded the grapes for this wine. The vineyards received supplementary drip irrigation, and produced 6.5 tons per hectare.

These vines are 11 to 20 years old.

WINEMAKERS: | Cellar Master: Frans Smit

VINIFICATION: Grapes from selected vineyards blocks were

hand harvested at 26 Balling in 8kg lugs, destemmed, hand sorted and gently crushed. Cold soaking took place at 10-12°C for colour and flavor extraction prior to fermentation in open top French oak barrels. Blend components were selected after 16 months of maturation with final selection and blending at 27 months.

The Bordeaux style blend consists of 29% Cabernet Sauvignon (60% Stellenbosch and 40% Darling), 21% Shiraz (40% Darling and 40% Paarl), 12.5% Merlot (Stellenbosch), 12.5% Cabernet Franc (Helderberg), 12.5%

Malbec (Paarl) and 12.5% Pinotage

(Helderberg).

ANALYIS: | Alc: 15% TA: 5.3 g/l

RS: 3.0 g/l pH: 3.0

TASTING Abundant aromas of blankcurrant, cherry and NOTES: banana that present on the palate with floral

notes reminiscent of jasmine shrubs. Complex finish of floral flavours and soft lingering tannins

that speak of longevity.

SERVE WITH: Drink from 2011 to 2020. Serve with

degustation portions of fusion delicasies.