

1692
Spier

FRANS K SMIT 2008

41% Cabernet Sauvignon / 23% Merlot / 18% Pinotage / 18% Shiraz

WINEMAKER:

Frans Smit

ORIGIN:

Coastal origin

TERROIR / SOIL:

Stellenbosch and Darling
Decomposed granite soils and Malmesbury skalie

VINEYARD AND CLIMATE CONDITIONS:

Average daily temperatures in the winter 10/17°C;
Summer 14/28°C with annual rainfall of 450mm.
The vineyards selected for this wine are all planted
on vertical trellis systems ranging from 9 – 11 years
old at harvest. Very low yields were maintained to
lead to concentrated fruit.

WINEMAKING:

Grapes were hand harvested, de-stemmed and
hand sorted to ensure only healthy and well
coloured grapes were selected. Fermentation was
done in open top oak fermenters with the old
custom of punch down to extract color. The wine
was barreled in new French oak barrels for 30
months before racking. No fining was done on the
wine and little human influence.

ANALYSIS:

Alc:	14.5 %	TA:	6.20 g/L
RS:	2.3 g/L	pH:	3.73

APPEARANCE:

Dark red with youthful edge.

TASTING NOTE:

Concentrated flavours of dark cherry, cassis and
sweet spice dominates the first impressions of this
wine. It opens up to more subtle flavours of fennel,
mulberry and slight hint of strawberry. The dense
tannin structure and acid balance shows great
potential for ageing and is a true reflection of the
vintage – cool, subtle and fresh.

SERVE WITH:

Decant for 2 hours at 12°C and let it gradually
warm up to 16°C. This wine is perfectly paired with
hearty stews and complex slow cooked foods. This
will bring out both the flavor of the food and will
soften the wine, showing more fruit and youth.

