

1692
Spier

FRANS K SMIT 2011

43% Cabernet Sauvignon; 30% Merlot; 15% Cabernet franc; 12% Shiraz

WINEMAKER:

Frans K. Smit

ORIGIN:

Stellenbosch

TERROIR / SOIL:

All grapes were harvested within a 10km radius, on the west and northwest facing slopes of the Helderberg and on the foothills of the Helderberg. Mainly Clovelly and Vilafontes soils

VINEYARD AND CLIMATE CONDITIONS:

With gentle summer temperatures of 17-28 °C and 8-15 °C in winter, we're talking warm conditions, leading to a relatively small harvest. The result: a rewarding concentration of flavours in the fruit, with wonderful intensity of colour and mouthfuls of smooth, lasting tannin in the wines

WINEMAKING:

All grapes came from 11 – 15 year old vines trellised with extended vertical shut position system. Grapes from the various vineyard blocks were hand-harvested at 25 to 25.5 balling in small lugs, and pre-cooled to 10 degrees Celsius before de-stemming. After de-stemming and 3 to 4 days of cold soaking in stainless steel or small wood fermenters, the fermentation process will begin. The initial fermentation takes 8 to 10 days, mostly in open stainless steel fermenters with another 3 days' extended maceration, using the punch down method. Malolactic fermentation is completed in tight grain French oak with further barrel maturation of up to 33 months, allowing the wood to slowly release the full impact of its tannins. Final barrel selection was done at 26 months.

ANALYSIS:

Alc:	14.94%	TA:	5.6 g/L
RS:	4.9 g/L	pH:	3.50

APPEARANCE:

Ruby red with complex tonal intensity

TASTING NOTE:

A chorus of ripe red berry fruits. Cherries, cassis, and a splash of blackcurrant, which presents powerful dark fruit to the palate, with unexpectedly fresh acidity. This complex but balanced darker spectrum of fruit plays on the palate with life, vibrancy and richness.



SERVE WITH:

The wine loves a premium cut of free-range beef, especially sirloin, rump or rib-eye. But it's also a wine that wants to be had on its own. Pour a glass, pre-dinner. Drinking it is a complete experience.