

1692  
Spier

**SPIER SIGNATURE CABERNET SAUVIGNON – MERLOT – SHIRAZ**  
41 % Cabernet Sauvignon / 40 % Merlot / 19 % Shiraz

**WINEMAKER:**

Johan Jordaan

**ORIGIN:**

Western Cape - Swartland, Paarl, Breedekloof and Stellenbosch.

**VINEYARD AND CLIMATE CONDITIONS:**

Climate varies greatly due to the 20 to 100 km distance from the cold Atlantic Ocean. This allows the winemaker to make different styles of wine from the same grape, blending these together for a more complex taste. The soils are a combination of decomposed granite and sandstone; this contributes structure and fruit concentration respectively. The trellised vines range in age from 8 to 20 years.

**WINEMAKING:**

Individual grape cultivars were harvested separately at optimal ripeness, de-stemmed and crushed to stainless steel tanks. After two days of cold soaking, alcoholic fermentation began. Pump overs resulted in the extraction of colour, flavour and tannin. Malolactic fermentation was done with 20% of the wine in neutral French oak barrels and the remainder in tanks with French oak staves to complement the wine's flavour profile and length. The wines were blended at 10 months to integrate the different cultivar characteristics.

**APPEARANCE:**

Deep ruby red

**TASTING NOTE:**

Raspberry, blackcurrant and blackberry aromas supported by black pepper and subtle oak spice lead to a well-balanced, medium-bodied style of wine with a smooth, velvety tannin.

**SERVE WITH:**

Bacon and cheddar or eggplant vegetarian hamburger, or your favourite savoury pasta.

