

# SPIER SIGNATURE | CABERNET SAUVIGNON

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## 2021

### TASTING NOTE:

Bright blackberry and blackcurrant fruit mingle on the nose, supported by cedar spice and dark fruit. The palate is vibrant, exuding a smooth richness thanks to the dense tannins. It's full-bodied yet ends with a wonderfully refreshing finish.

### SERVE WITH:

This is a perfect Sunday roast wine, ideal with beef or lamb with root vegetables. As a lighter vegetarian alternative, enjoy it with a coriander-crusted mushroom and eggplant burger with savoury sweet potato fries.

### APPEARANCE:

Deep ruby red.

### ANALYSIS:

Alc: 13.5 % vol      TA: 5.7 g/L

RS: 4.5 g/L      pH: 3.8

### WINEMAKER:

Heidi Dietstein

### ORIGIN:

Western Cape (Swartland, Paarl, Breedekloof and Stellenbosch)

### TERROIR / SOIL:

A combination of decomposed Granite and Sandstone soils contribute structure and fruit concentration to 10 to 21-year-old trellised vines. Climate variations over the 20km to 100 km distance from the cold Atlantic Ocean allow the winemaker to make different styles of wine from the same grape, blending these for a more complex taste.

### WINEMAKING:

The grapes were harvested at optimal ripeness and then destemmed and crushed in the cellar. Fermentation took place in stainless-steel tanks for up to 12 days. Malolactic fermentation was done with 15% 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.



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