

SPIER SIGNATURE | CABERNET SAUVIGNON / MERLOT / SHIRAZ

2021

40% Cabernet Sauvignon / 39% Merlot / 21% Shiraz

TASTING NOTE:

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

SERVE WITH:

Vegetarian hamburger with your favourite garnish or a savoury pasta dish.

APPEARANCE:

Deep ruby red

ANALYSIS:

Alc: 14.0% vol TA: 6.0g/L
RS: 4.6g/L pH: 3.54

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape (Swartland, Paarl, Breede-kloof and Stellenbosch)

VINEYARD AND CLIMATE CONDITIONS:

A combination of decomposed granite and sandstone contribute structure and fruit concentration to the trellised, 8- to 20-year-old vines. Climate variations due to the 20-100 km distance from the cold Atlantic Ocean allows the winemaker to make different styles of wine from the same grape, blending these for a more complex taste.

WINEMAKING:

Individual varietals, harvested at optimal ripeness, were destemmed and crushed to stainless-steel tanks. Cultured and natural yeast helped unlock a fragrant fruit profile. After fermentation, 20% of the wine was matured in French-oak barrels for 8-10 months; with the remainder matured in stainless-steel tanks with French-oak staves before blending.



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