

## SPIER 21 GABLES CABERNET SAUVIGNON 2014

ESTD 1692  
*Spier*

### WINEMAKER:

Johan Jordaan

### ORIGIN:

Stellenbosch

### TERROIR / SOIL:

Decomposed granite soils on the slopes of the Helderberg mountains.

### VINEYARD AND CLIMATE CONDITIONS:

The vines are grown on the west – north westerly facing slope of the majestic Helderberg mountain, on the southern side of Stellenbosch. At 7 km from the False Bay coast and 300 metres above sea level, these elements contribute to slow ripening of the 11 year old vines' fruit. The granitic soils has clay in the subsoil that aids in moisture retention allowing for small berried fruit that are concentrated in flavor and tannin. The foliage is manicured to withstand the onslaught of the cool, South Easterly wind during ripening and also to allow for sunkissed bunches to develop colour and flavor during the cool, slow cycle of ripening,

### WINEMAKING:

The grapes were handpicked and hand sorted per berry to source only the best coloured and sized fruit before fermentation. Fermentation was done in a combination of stainless steel and open top oak fermenters for an extended period of 36 days and barreled down to 100% new French oak barrels for 26 months. Barrel selection was done to make the perfect blend of the original single vineyard site.

### ANALYSIS:

|      |             |     |         |
|------|-------------|-----|---------|
| Alc: | 14.46 % vol | TA: | 5.7 g/L |
| RS:  | 2.6 g/L     | pH: | 3.70    |

### APPEARANCE:

Dark Ruby red with a vibrant, youthful rim.

### TASTING NOTE:

An abundance of cassis and black cherry with concentrated oak aromas of toast and pencil lead. A full bodied wine with a concentrated structure and opulent finish.

### SERVE WITH:

Chargrilled sirloin or rib eye. Alternatively serve with a rich oxtail or lamb shank stew.

