

# SPIER SEAWARD | CABERNET SAUVIGNON

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## 2020

### TASTING NOTE:

Vibrant aromas of red and black berries with cedar spice deliver a complex middle palate and balanced freshness. This medium- to full-bodied wine shows beautiful integration.

### SERVE WITH:

Lamb loin and roasted root vegetables or Beef Stroganoff.

### APPEARANCE:

Deep ruby red.

### ANALYSIS:

Alc: 14.10 % vol      TA: 5.6 g/L  
RS: 2.6 g/L              pH: 3.60

### WINEMAKER:

Heidi Dietstein

### ORIGIN:

Coastal region: Groenekloof (Darling), Cape Town and Stellenbosch.

### TERROIR / SOIL:

Decomposed granite and weathered shale.

### VINEYARD AND CLIMATE CONDITIONS:

The vineyards are 6-20km from the ocean. They are planted on a range of aspects, from flat to north-eastern facing slopes that moderate phenolic development and enhance fruit preservation. The rich and deeply decomposed granite soil retains water well and is moderately fertile, resulting in low, concentrated yields. This adds to the complexity and tannin structure of the wine.

### WINEMAKING:

Grapes were hand-harvested, de-stemmed and individually sorted before undergoing inoculated fermentation in stainless steel tanks. After 15 days, free-run wine was racked to barrels to continue malolactic fermentation in a combination of 80% French and 20% American oak barrels (mainly second fill, some third fill). The wine was matured in the same vessels for 14 months. Barrels were selected to blend the most harmonious expression of the cool coastal region.

