

¹⁶⁹²
Spier

SPIER MILLION TREES CABERNET SAUVIGNON 2018

WINEMAKER:

Johan Jordaan

ORIGIN:

Western Cape - Swartland, Paarl, Breede-kloof and Stellenbosch.

VINEYARD AND CLIMATE CONDITIONS:

Climate varies greatly due to the distance from the cold Atlantic varying from 20 to 100km. The differing proximity of vineyard sites means the winemaker is able to make different styles of wine from the same grape. Blending these together results in greater complexity. Soils are a combination of decomposed granite and sandstone; this contributes structure and fruit concentration respectively. The trellised vines range between 8 and 20 years old.

WINEMAKING:

Grapes were harvested at optimal ripeness, destemmed and crushed to stainless-steel tanks. Alcoholic fermentation began following two days of cold soaking. 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. The rest of the wine was in tanks with French oak staves. This enhanced the wine's flavour profile, providing structure and length.

ANALYSIS:

Alc:	14.13 % vol	TA:	5.2 g/L
RS:	3.7 g/L	pH:	3.60

APPEARANCE:

Deep ruby red

TASTING NOTE:

Bright blackberry and blackcurrant fruit complemented by cedar, spice and cocoa nibs. The rich, velvety palate has dense tannins and a refreshing finish.

SERVE WITH:

Roast lamb shoulder with root vegetables, eggplant moussaka or a Portobello mushroom burger with sweet potato wedges and aioli.

