

# SPIER 21 GABLES | CABERNET SAUVIGNON

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## 2017

### TASTING NOTE:

An abundance of cassis and violets with concentrated aromas of cedar and pencil lead. A full-bodied wine with a concentrated structure and opulent finish.

### SERVE WITH:

Chargrilled sirloin or rib eye steak. Alternatively, serve with a rich almond and aubergine or lamb shank stew.

### APPEARANCE:

Deep ruby red with a vibrant, youthful rim.

### ANALYSIS:

Alc: 14.53 % vol      TA: 5.9 g/L  
RS: 2.8 g/L              pH: 3.60

### 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-northwesterly-facing slope of the majestic Helderberg mountain, on the southern side of Stellenbosch. Slow ripening of the 14-year-old vines' fruit is a result of them being a mere 7km from the False Bay coast and between 270 and 300 metres above sea level. The granitic soil features clay in the subsoil which aids in moisture retention. This results in small berries concentrated in flavour and tannin. The foliage is manicured to withstand the onslaught of the cool southeasterly wind during ripening and to enable the bunches to develop colour and flavour evenly during the cool, slow cycle of ripening.

### WINEMAKING:

The grapes were handpicked, destemmed and individually sorted to ensure only the best coloured and sized fruit were selected. Fermentation occurred in stainless-steel fermenters for a period of 24 days with extended skin maceration of 90 days. The free run wine was barrelled down to 70% new French oak barrels for 26 months. Barrel selection was done to make the perfect blend of the original single vineyard site.



*21 Gables*