

## Spier Merlot 2003

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**International Wine Challenge 2005 - Bronze**

The wine is dark plum red in colour, clear and brilliant. Inviting aromas of wild berry with touches of mint and spice follow through on the full, firmly structured palate.

Serve with pasta, cheese and red meat.

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**variety :** Merlot | 100% Merlot

**winery :**

**winemaker :** Frans Smit

**wine of origin :** Coastal

**analysis :** alc : 14.65 % vol rs : 2.5 g/l pH : 3.54 ta : 5.7 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle

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**ageing :** Enjoy now, or within 2 to 6 years from harvest.

**in the vineyard :** Proximity to ocean: 15km

Annual rainfall: 620mm

Soil: Tukula and Hutton

Average Temperature: Summer 22Â°C, Winter: 14.5Â°C

Trellised, 8-year-old vines planted on southeast-facing slopes produced the grapes for this wine. The vines received supplementary drip irrigation and yielded 8 tons per hectare.

**about the harvest:** Grown in selected vineyard blocks that have proved to yield rich varietal character, the grapes were picked at optimum ripeness.

**in the cellar :** Temperature-controlled fermentation in stainless steel tanks involved intensive extraction practices. Following alcoholic fermentation, the wine was transferred to oak barrels. Judicious maturation for ten months in French oak barrels ensured that the fruit is not overpowered by excessive oak flavours.

