

Spier Vintage Selection Merlot 2004

The wine is dark ruby in colour, clear and brilliant. Inviting caramel, whiffs of cigar box and mixed herbs complement the soft berry fruit aromas. The berry fruit follows through on the velvety, mouth-filling palate where it mingles with hints of mint and chocolate.

Serve with red meat dishes: especially lamb or rich, spicy sausage.

variety : Merlot | Merlot

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 2.8 g/l pH : 3.65 ta : 6.1 g/l

type : Red wooded

pack : Bottle

ageing : Enjoy now and within 5 to 7 years from harvest.

in the vineyard : Climate:

Average Temperature: Summer - 21Â°C Winter â€” 14.5Â°C

Annual Rainfall: 790mm

Proximity to Ocean: 21km

Soil:

Clovelly, Tukulu and Vilafontes

Vineyard:

Trellised, 6-year-old vines planted on east-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes grown in selected vineyard blocks were picked at 25.6Â°

Balling. Cold soaking for 2 to 3 days at a temperature of 13Â° to 14Â°C ensured optimum extraction of colour and fruit flavours.

in the cellar : Following fermentation, specific tanks were selected to undergo malolactic fermentation in oak barrels. Maturation in French oak barrels intensified the flavours and added complexity and finesse. The wines from selected barrels were then blended to create the unique style.



Spier Wine Farm

Stellenbosch

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