

## Spier Merlot 2006

Dark plum in colour, the wine shows rich dark berry aromas, with mouth watering caramel and a hint of smoky tobacco. A crisp, fruit-driven palate show subtle oak, luscious cherry and lingering berry flavours.

Serve with beef and basil linguine in a creamy mustard sauce.

**variety :** Merlot | 100% Merlot

**winery :** Spier Wine Farm

**winemaker :** Kobie Viljoen

**wine of origin :** Coastal

**analysis :** alc : 15.4 % vol rs : 5.54 g/l pH : 3.39 ta : 6.3 g/l

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

**pack :** Bottle **closure :** Cork

**ageing :** Enjoy now or within 4 years from harvest.

**in the vineyard : Climate:**

Average Temperature: Summer - 13°/27°C Winter: 8°/19° C

Annual Rainfall: 720 mm

Proximity to ocean: 12 km

**Soil:**

Clovelly and Glenrosa

**Vineyard:**

Ten year-old trellised vines planted northwest to southeast yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

**about the harvest:** Grapes were harvested at 26.2° Balling.

**in the cellar :** After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. After one day of cold soaking the juice was fermented until dry in stainless steel tanks at 25°C. Three pump-overs were conducted daily, and 45% of the wine was matured in French oak barrels for 6-8 months.



### Spier Wine Farm

Stellenbosch

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