

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

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