

## Spier Discover Merlot 2006

Sweet plum, caramel and vanilla aromas follow through to a velvety soft, accessible palate that shows rich, lingering juicy plum.

Serve with open roast lamb sandwiches with onion and chilli jam.

**variety :** Merlot | 100% Merlot

**winery :** Spier Wine Farm

**winemaker :** Anton Swarts and Frans Smit

**wine of origin :** Western Cape

**analysis :** alc : 13.85 % vol    rs : 4-5 g/l    pH : 3.39    ta : 5.57 g/l

**type :** Red    **style :** Dry    **taste :** Fruity

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

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

**in the vineyard : Climate:**

Average Temperature: Winter: 17 Å°C; Summer 25Å°C

Annual rainfall: 220 mm

Proximity to ocean: 30 km

**Soil:**

Alluvial, Silty Dundee, Tukulu and Oak Leaf.

**Vineyard:**

Bushvines and five-Wire Perold-trellised vines aged 9-20 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8-15 tons per hectare.

**about the harvest:** Grapes were handpicked at optimum ripeness.

**in the cellar :** After harvesting the grapes were sorted, de-stemmed and gently crushed. The juice was chilled to 10-12Å°C to enable cold maceration prior to fermentation in stainless steel tanks. Daily pump-overs were conducted during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place after 6 months of maturation and integration.



### Spier Wine Farm

Stellenbosch

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