

Spier Private Collection Merlot 2006

Dark ruby colour, the wine shows prominent strawberry aromas with caramel undertones. A well-balanced palate of integrated fruit offers a lingering fruit-rich aftertaste of structure and elegance.

Serve with lamb goulash on organic sweet potato mash.

variety : Merlot | Merlot

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.92 % vol rs : 3.6 g/l pH : 3.42 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

2008 Veritas Awards - Gold Medal

ageing : Enjoy now or within 10 years of harvest.

in the vineyard : Average temperature: Winter 11-19°C / Summer 14-28°C

Annual rainfall: 880 mm

Proximity to ocean: 12 km

Soil: Clovelly and Glenrosa

Viticulture: Trellised, 7 year-old vines planted on south-western slopes facing False Bay yielded the grapes for this wine. The vineyards received supplementary drip irrigation and yielded 7 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at optimum ripeness, meticulously sorted, gently crushed and cooled to 10-12°C.

in the cellar : Cold soaking preceded temperature-controlled fermentation; 15% of which occurred in open top oak fermenters. The wine matured in new French- and American- oak barrels; with individual barrels chosen for blending and bottling.



Spier Wine Farm

Stellenbosch

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