

## Spier Merlot 2007

The wine shows rich plum and red berry aromas, with mouth watering caramel and a hint of smoky tobacco. A velvety-smooth palate show subtle oak and lingering berry flavours.

Serve with seared beef fillet in a red berry coulis.

**variety :** Merlot | 100% Merlot

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Coastal

**analysis :** alc : 14.7 % vol   rs : 4.5 g/l   pH : 5.59   ta : 5.7 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 - 23°C Winter: 11° C

Annual Rainfall: 480 mm

Proximity to ocean: 60 km

**Soil:**

Hutton, Clovelly and Oakleaf

**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 a day of cold soaking the juice was fermented until dry in stainless steel tanks at 25°C. Three pump-overs were conducted daily, and 50% of the wine was matured in French oak barrels for 6-8 months.



## Spier Wine Farm

Stellenbosch

021 809 1100

[www.spier.co.za](http://www.spier.co.za)