

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

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