

Spier Merlot 2008

The wine is dark plum in colour with inviting aromas of ripe berry, fully-ripened plums and dark chocolate. A crisp, fruit-driven palate shows subtle oak, luscious cherry and lingering berry flavours.

Serve with beef and basil linguine in a creamy mustard sauce.

variety : Merlot | 85% Merlot 10% Malbec 5% Petit Verdot

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.6 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 - 13°/27° C Winter: 8°/9° 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 25° Balling.

in the cellar : After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. After a day of cold soaking the juice 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

Stellenbosch

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