

## Spier Signature Merlot 2009

Dark plum in colour. The wine shows dark berries on the nose with subtle hints of oak and mint chocolate aromas. A fruit-driven palate shows luscious cherry and lingering berry flavours.

Serve with seared beef fillets in berry coulis sauce.

**variety :** Merlot | 85% Merlot, 10% Cabernet Franc, 5% Petit Verdot

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 14.3 % vol   rs : 3.5 g/l   pH : 3.5   ta : 5.5 g/l

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

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

**ageing :** Enjoy now or within 2 - 4 years of harvest.

### **in the vineyard : Vineyard**

Trellised vines aged 7 - 9 years planted on north-easterly slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 8 tons per hectare.

### **Terroir**

Western Cape: Stellenbosch, Swartland, Breedekloof

Temperature: Winter 9 - 18°C; Summer 14 - 26°C

Annual Rainfall: 650 mm

Proximity to ocean: 20 - 50 km

Soil: Clovelly, Hutton, Fernwood and Avalon

**about the harvest:** Grapes were harvested at 24° Balling.

**in the cellar :** After harvesting the grapes were gently crushed and de-stemmed, and cooled for fermentation. After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24° C. Three pump-overs were conducted daily. Some 20% of the wine was matured in French oak barrels for 4 - 8 months; the rest matured in stainless steel tanks with French oak staves.



## Spier Wine Farm

Stellenbosch

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