

Spier Frans K Smit 2004

Dark ruby in colour with a youthful purple edge, this ultra premium blend shows prominent blackcurrant on the nose with berries, cassis, cherries and spice. These follow through to a full velvety, flavour-rich palate with a lingering aftertaste.

Serve with degustation portions of fusion delicacies.

variety : Merlot | 30% Merlot, 27% Cabernet Sauvignon, 19% Pinotage, 18% Shiraz, 6% Petit Verdot

winery : Spier Wine Farm

winemaker : Frans K Smit

wine of origin : Coastal

analysis : alc : 14.95 % vol rs : 3.2 g/l pH : 3.6 ta : 5.7 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 7-9 years of harvest.

in the vineyard : Trellised vines planted on the slopes in the finest vineyard blocks yielding the grapes for this wine. The vineyard received supplementary drip irrigation, and produced 6.5 tons per hectare. These vines are 9-18 years old.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 26.5° B in 8kg lugs, de-stemmed, hand sorted and gently crushed. Cold soaking occurred at 10-12°C for colour and flavour extraction, prior to temperature-controlled fermentation in small open-top French oak fermenters. Malolactic fermentation took place in small new French oak barrels with only the finest wine selected for blending and bottling. First wine selection occurred after 16 months of maturation, with final selection and blending at 27 months.



Spier Wine Farm

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