

Spier Private Collection Merlot 2008

Appearance: Intense dark ruby red.

Flavours: Aromas of mixed berries, cherries and dark mint chocolate on the nose, backed by undertones of savoury earthiness. The wine is complex, dense and rich with a silky mid palate and a smooth lengthy finish. A classic with excellent aging potential.

Serve with braised lamb shank on a bed of roasted vegetables.

variety : Merlot | 100% Merlot

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.9 g/l pH : 3.56 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : **In the Vineyard:** The vines are planted on a very deep soil with excellent water retention for the drier part of the year. The vines are trellised to a 5 wire Perold system and supplementary drip irrigation is available, but hardly used.

Terroir: Soil: Clovelly and Glenrosa

Average Temperature: Winter: 11° - 19°; Summer: 14° - 28° C

Proximity to ocean: 12km

Annual Rainfall: 880mm

about the harvest: Grapes from selected vineyard blocks are harvested and pre-cooled in 8 - 10kg lug boxes.

Crop size is naturally limited to 6t/ha

in the cellar : Bunch sorted, de-stemmed and then berry sorted to take out green, pink and raisin berries. Special emphasis was put on berry size to retain the smaller berries with larger skin to juice ratio for maximum concentration of flavour and extract. The wine was fermented in open-top fermenters (1ton) for 10days at 24° - 26° C. Malolactic fermentation took place in 300l French oak barrels for 20months. Barrel selections delivered the final product for this fantastic wine.



Spier Wine Farm

Stellenbosch

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