

Spier Frans K Smit 2005

Dark ruby in colour with a youthful purple edge, this ultra-premium blend shows prominent ripe blackcurrant on the nose with rich cherry tobacco, cigar box, cassis, and spicy undertones. The wine is rich, complex and full-bodied with layers of spice and fruit. The palate shows well-integrated tannins and oak-derived flavours and has a long, rich and lingering finish.

Serve with degustation portions of fusion delicacies.

variety : Merlot | 51% Cabernet Sauvignon, 22% Merlot, 22% Shiraz, 5% Pinotage

winery : Spier Wine Farm

winemaker : Frans K Smit

wine of origin : Coastal

analysis : alc : 15 % vol rs : 3.6 g/l pH : 3.53 ta : 5.8 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Drink from 2010 - 2020.

in the vineyard : **Climate:** Average Temperature: Winter 10° - 17° C; Summer 14° - 24° C

Annual Rainfall: 650mm

Proximity to Ocean: 18km

Soil: Glenrosa and Hutton - deep, cool red soils that retain water well.

Viticulture: Trellised vines planted on slopes in the finest vineyard blocks yielded the grapes for this wine. The vineyard received supplementary drip irrigation. These vines are 9 to 18 years old.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 26.5° Balling in 8kg lugs
Yield: 6.5 t/ha

in the cellar : Grapes were 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 and stainless steel tanks. Malolactic fermentation took place in small new French oak barrels.

First wine selection occurred after 16 months of maturation, with final selection and blending at 27 months.



Spier Wine Farm

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