

## Spier Signature Merlot 2010

The wine is dark plum in colour. An inviting nose with prominent plum and raspberry fruit flavors with hints of dark chocolate. The palate is smooth with subtle oak and lingering berry flavours.

Serve with richly flavoured red meat dishes, duck, poultry and ostrich.

**variety :** Merlot | Merlot

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 14.3 % vol rs : 3.5 g/l pH : 3.6 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 : Terroir**

Origin: Western Cape - Paarl, Overberg, Swartland and Stellenbosch

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. After fermentation 20% of the wine was matured in French oak barrels for 4 - 8 months. The rest of blend matured in stainless steel tanks with French oak staves.



## Spier Wine Farm

Stellenbosch

021 809 1100

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