

Spier Signature Merlot 2011

An inviting nose with prominent plum and raspberry fruit flavours with hints of dark chocolate. The palate is smooth with subtle oak and 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 : 14.59 % vol rs : 4 g/l pH : 3.49 ta : 5.9 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 : Climate

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

Annual Rainfall: 650mm

Proximity to Ocean: 20-60km

Soil

Clovelly, Hutton and Estcourt

Viticulture

Trellised vines are 14 - 16 years old and planted on north-eastern slopes. The vines received supplementary irrigation and produced 10 tons per hectare.

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

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