

## Spier Merlot 2000

Excellent structure, with ample and mature tannins. Good balance between fruit and body. Lingering and round in the mouth, with hints of fruit and spices, and a gentle finish. Serve with cheese, white meat and meat salads.

**variety** : Merlot | Merlot

**winery** : Spier Wine Farm

**winemaker** : Frans Smit

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 2.5 g/l   pH : 3.6   ta : 5.2 g/l

**type** : Red

**pack** : Bottle

**ageing** : Enjoy now and until four to five years from harvest.

**in the vineyard** : Area: West Coast/Stellenbosch

Temperature average :

Summer

23.5Â°C (Stellenbosch)

24.5Â°C (West Coast)

Winter

10Â°C (Stellenbosch)

11Â°C (West Coast)

Annual rainfall:

650 mm (Stellenbosch)

480 mm (West Coast)

Soil: Hutton, Clovelly and Oakleaf

Produced from fully reproductive vineyards on the slopes of Papegaaiberg in Stellenbosch.

**about the harvest**: The grapes were harvested in Mid-February.

**in the cellar** : Grapes were fully de-stemmed and underwent cold maceration for two days prior to fermentation. The fermentation took place in stainless steel tanks under controlled conditions, with daily pump-overs to extract colour, body and flavour. 50% matured in small French oak barrels for nine months.



**Spier Wine Farm**

Stellenbosch

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