

## Spier Private Collection Merlot 1999

Full-bodied with ripe berry flavours and strong hints of mint, eucalyptus and vanilla on the nose and the palate. This Merlot is a perfect combination for cheese, white meat and red meat dishes.

**variety** : Merlot | Merlot

**winery** : Spier Wine Farm

**winemaker** : Frans Smit

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.5 % vol **rs** : 3.56 g/l **pH** : 3.77 **ta** : 6 g/l

**pack** : Bottle

The International Wine & Spirit Competition 2002 - Commended

**ageing** : Accessible now, but will reach optimum maturity four years from harvest.

**in the vineyard** : Area: Stellenbosch

Temperature average:

Summer 23.5°C

Winter 10°C

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Soil: Deep Hutton, steep slopes

Low yielding, single vineyard 6 year old bush vines planted in a north/south direction on south-west facing slope of Papegaaiberg.

**about the harvest**: Hand-selected grapes picked at optimum ripeness in Mid -February.

**in the cellar** : Cold maceration for two days prior to fermentation. Fermentation at 28°C in small stainless steel tanks with extended skin contact for eight to 12 days followed by malolactic fermentation in the barrel. Matured in French oak for 14 months. 70% new French oak and the balance in second fill French oak.

### Spier Wine Farm

Stellenbosch

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