

Spier Private Collection Merlot 2014

Appearance: Dark ruby red with bright rim.

Flavours: Red currants, black cherries and cranberries form this wine's concentrated dark core. They are supported by spearmint, chocolate and spicy flavours. With aromas of cherries and currants, the firm, dense middle palette is supported by dense, youthful tannins that will benefit from decanting.

Serve with slow simmered oxtail and roasted potatoes.

variety : Merlot | 100% Merlot

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14.64 % vol rs : 3.9 g/l pH : 3.53 ta : 5.7 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Well balanced and integrated oak delivers a dense, layered wine with great ageing potential.

in the vineyard : Origin: Coastal region (Stellenbosch & Darling) South Africa

Terrair / Soil: Cool southeast-facing slopes of decomposed granite on clay subsoil with great water retention resulting in small, concentrated fruit.

Vineyard & Climate Conditions: 14 - 19 year old vines planted on a vertical trellis system allows for easy foliage management to ensure a good balance of leaves so that exposure to the sun and slow development of the fruit results in phenolic ripeness at lower sugar levels. The vines are 7 - 15km from the cold Atlantic ocean and have average temperatures of 10 - 17°C during winter and 20° - 28°C in summer. The average annual rainfall is 450mm.

in the cellar : 100% Merlot grapes were harvested from selected vineyard blocks and the berries were sorted by hand to retain only the best fruit. Fermentation took place for up to 12 days in stainless steel tanks; a further 14 days of extended skin maceration allowed the tannins to soften. The free-run juice was barrelled down to facilitate malolactic fermentation and maturation in French oak barrels (half were first fill and half were second fill). The wine matured for 16 months in barrel before individual barrels were selected for blending.



Spier Wine Farm

Stellenbosch

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