

Spier Signature Merlot 2018

Appearance: Rich, regal red

Aromas of ripe red and black berries, plums and an undertow of eucalyptus and mint. This Merlot offers juicy fruit and soft tannins. Best as a winter warmer around the fire with friends.

Enjoy with lamb casserole with dried fruit, a Moroccan beef and prune or vegetable tagine.

variety : Merlot | 100% Merlot

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 14.23 % vol rs : 4.60 g/l pH : 3.59 ta : 5.60 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard :

Terroir

Proximity to Ocean: 20-60km. Soils: Clovelly, Hutton and Estcourt.

Vineyard and Climate Conditions

Trellised vines, 18 to 20 years old and planted on north-eastern slopes. The vines received supplementary irrigation and produced 10 tons per hectare. Temperature: Winter 9° - 18°C; Summer 14° - 26°C. Annual Rainfall: 650mm

about the harvest: Grapes were harvested at 24° Balling.

in the cellar :

Grapes were harvested at 24° Balling, gently crushed, de-stemmed and cooled. After two 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 8-10 months and the remainder matured in stainless steel tanks with French oak staves.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za