

## 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

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