

Spier Farmer Angus Organic Red Blend 2018

Juicy blackberry and chocolate flavours are supported by a vibrant palate of vanilla, blackcurrant and plum, leading to a smooth finish.

Appearance : Deep ruby red in colour.

Pan-seared beef fillet or braised beef shortrib.

variety : Blend - Red | 53% Merlot & 47% Cabernet Sauvignon

winery : Spier Wine Farm

winemaker : Tania Kleintjes

wine of origin : Stellenbosch

analysis : alc : 14.25 % vol rs : 3.0 g/l pH : 3.57 ta : 5.7 g/l

type : Red **style** : Dry **body** : Full

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

2025 Platter's Wine Guide - 4.5 Stars

'Regenerative agriculture is my life's work. I believe that all health stems from the soil. These organic wines are the result of an ongoing collaborative journey with the Spier team. Come and visit me for a farm immersion and a tasting of our collection of fine wines.' – Angus McIntosh

in the vineyard : The differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over short distances. This, coupled with variations in soil (mainly Escourt), creates a terroir that ensures full and complex wines with unique character and style.

in the cellar : The organically grown Merlot and Cabernet Sauvignon grapes used in this wine were hand harvested early in the morning in 8 kg lug boxes. The natural yeast flora of the grapes completed the fermentation in a combination of open top and roller French- oak barrels. Thereafter, the two cultivars were pressed and blended and aged for 12 months. The best barrels were selected upon organoleptic evaluation. A low- intervention approach was used throughout the winemaking process. The wine was bottled on site and aged for a further 6 months before release.



Spier Wine Farm

Stellenbosch

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