

Spier Private Collection Merlot 2000

A full-bodied wine with ripe berry flavours and strong hints of mint, eucalyptus and vanilla on the nose and palate. Serve with red meat dishes and mature cheese.

variety : Merlot | Merlot

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.21 % vol rs : 3.5 g/l pH : 3.53 ta : 5.5 g/l

pack : Bottle

Veritas 2002 - Silver

Michelangelo International Wine Award 2002 - Silver

ageing : Accessible now, but will reach optimum maturity within 2 to 4 years.

in the vineyard : Climate: Average temperature - Summer 23.5Â°C, Winter 10Â°C
Annual rainfall: 650 mm
Proximity to ocean: 20 km
Soil: Deep Hutton

Low-yielding mature vineyards, planted on a southwest-facing hill.

about the harvest: The grapes were hand-picked at 24.5Â° Balling in mid-February.

in the cellar : Two days of cold maceration preceded fermentation. The juice was fermented at 28Â° Celsius in small stainless steel tanks, with extended skin contact for 8 to 12 days, followed by malolactic fermentation in the barrel.

70% of the wine was matured in new French oak and the balance in 2nd-fill French oak barrels for 12 months.

Production: 1 500 cases



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za