

Spier Merlot 2001

The wine is plum red in colour with aromas of fruit and spices that follow through on the palate. A medium-bodied wine with excellent structure and a gentle finish. Serve with cheese, white meat and salad.

variety : Merlot | Merlot

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.21 % vol rs : 3.4 g/l pH : 3.64 ta : 5.4 g/l

pack : Bottle

ageing : Enjoy now, but will reach optimum maturity within 4 to 5 years from harvest.

in the vineyard : Climate: Temperature average - Summer 23,5°C, Winter 10°C

Annual rainfall: 650 mm

Proximity to ocean: 20 km

Soil: Hutton, Clovelly and Oakleaf

Mature vineyards planted on the slopes of the Papegaaiberg in Stellenbosch yielded the grapes for this wine.

about the harvest: The grapes were harvested at 24° Balling in Mid March.

in the cellar : The grapes were destemmed and underwent cold maceration for 2 days. Fermentation took place in stainless steel tanks under controlled conditions. The wine was matured in 2nd-fill French oak barrels for 9 months.



Spier Wine Farm

Stellenbosch

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www.spier.co.za