

Spier Private Collection Merlot 2002

Concours Mondial Award 2005 - Gold

Veritas 2004 - Double Gold

Michelangelo International Wine Awards 2004 - Grand d'Or Winner

Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

Dark, ripe plum in colour, clear and brilliant, with a purple edge indicating youth and good bottle maturation potential. Inviting aromas of cigar box, vanilla, spice, chocolate, mint and wild mulberry follow through on the palate where a touch of caramel from the oak adds to the complexity.

Serve with spicy red meat dishes such as curry.

variety : Merlot | 100% Merlot

winery :

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.3 g/l pH : 3.63 ta : 5.6 g/l

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

pack : Bottle

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ageing : Enjoy now, or within 4 to 12 years from harvest.

in the vineyard : Trellised, 9-year-old vines planted on northeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grown in selected vineyard blocks that have proved to yield rich varietal character, the grapes were picked at optimum ripeness.

in the cellar : Temperature-controlled fermentation in stainless steel tanks involved intensive extraction practices. Following alcoholic fermentation, the wine was transferred to oak barrels. Judicious maturation for ten months in French oak barrels ensured that the fruit is not overpowered by excessive oak flavours.

