

## Spier Merlot 2002

The wine is plum red in colour with aromas of mint, cherry and spice that follow through on the palate and are supported by soft, gentle tannins.

Serve with pasta, cheese and red meat.

**variety :** Merlot | 100% Merlot

**winery :** Spier Wine Farm

**winemaker :** Frans Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.83 % vol   rs : 3.54 g/l   pH : 3.66   ta : 5.6 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle

**ageing :** Enjoy now, or within 12 months from harvest.

**in the vineyard :** Climate: Average temperature - Summer 27Â°C, Winter 18Â°C Annual rainfall: 250 mm

Proximity to ocean: 15 km

Soil: Sandy and Loam

Trellised, 7- to 9-year-old vines planted on west-facing slopes produced the grapes for this wine. The vines received supplementary irrigation and yielded 9 tons per hectare.

**about the harvest:** The grapes were harvested at 25.5Â° Balling the beginning of February.

**in the cellar :** Fermentation took place in stainless steel tanks under controlled conditions. Malolactic fermentation occurred in the barrels. 70% portion of the wine was matured in French, and the remainder in American oak barrels.



### Spier Wine Farm

Stellenbosch

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[www.spier.co.za](http://www.spier.co.za)