

1692
Spier

SPIER SIGNATURE MERLOT

WINEMAKER:

Johan Jordaan

ORIGIN:

Swartland, Paarl, Breedekloof and Stellenbosch in the Western Cape.

VINEYARD AND CLIMATE CONDITIONS:

Climate varies greatly due to the 20 to 100 km distance from the cold Atlantic Ocean. This allows the winemaker to make different styles of wine from the same grape, blending these together for a more complex taste. The soils are a combination of decomposed granite and sandstone; this contributes structure and fruit concentration respectively. The trellised vines range in age from 8 to 20 years.

WINEMAKING:

Grapes were harvested at optimal ripeness, destemmed and crushed to stainless steel tanks. After two days of cold soaking, alcoholic fermentation began. Pump overs resulted in the extraction of colour, flavour and tannin. Malolactic fermentation was done with 20% of the wine in neutral French oak barrels and the remainder in tanks with French oak staves to complement the wine's flavour profile and length.

APPEARANCE:

Medium ruby red.

TASTING NOTE:

Aromas of ripe red and black berries, pomegranate and cherry, complemented by a subtle mint flavour. The medium-bodied palate offers bright acidity and freshness.

SERVE WITH:

This wine is a perfect companion to light lunches, pizza, vegetarian lasagnes and your favourite braai.

