

SPIER FARM HOUSE ORGANIC | RED

2018

53% Merlot / 47% Cabernet Sauvignon

TASTING NOTE:

Juicy blackberry and chocolate flavours are supported by a vibrant palate of vanilla, blackcurrant and plum, leading to a smooth finish.

SERVE WITH:

Pan seared beef fillet or braised beef shortrib

APPEARANCE:

Deep ruby red in colour.

ANALYSIS:

Alc: 14.25 % vol TA: 5.7 g/L
RS: 3.0 g/L pH: 3.57
TSO₂ 24 mg/L

WINEMAKER:

Tania Kleintjes

ORIGIN:

Stellenbosch

TERROIR / SOIL:

At Spier Home Farm, the differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over short distances. This, coupled with variations in soil (mainly Escourt), creates a terroir that ensures full and complex wines with unique character and style.

WINEMAKING:

The organically grown Merlot and Cabernet Sauvignon grapes used in this wine were hand harvested early in the morning in 8kg lug boxes. The natural yeast flora of the grapes completed the fermentation in a combination of open top and roller French oak barrels. Thereafter, the two cultivars were pressed and blended together and aged for 12 months. The best barrels were selected upon organoleptic evaluation. A low-intervention approach was used throughout the winemaking process. The wine was bottled on site and aged for a further 6 months before release.



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SOCIAL AND ENVIRONMENTAL CHANGE.

