

SPIER FIRST STONE ORGANIC | RED

2021

58% Merlot / 42% Cabernet Sauvignon

TASTING NOTE:

Cassis, dark cherries, fennel, graphite, and cedar deliver a rich, complex palate with a dense fruity core and a savoury, elegant finish.

SERVE WITH:

Beef steak with truffled mash and roasted vegetables.

APPEARANCE:

Medium to deep ruby red with a vibrant ruby hue.

ANALYSIS:

Alc: 14.12 % vol TA: 5.4 g/L

RS: 2.4 g/L pH: 3.79

WINEMAKER:

Tania Kleintjes

ORIGIN:

Stellenbosch

TERROIR / SOIL:

Soils: Escourt and Glen Rosa

VINEYARD AND CLIMATE CONDITIONS:

Due to the proximity to the cold Atlantic Ocean and careful foliage management, we created favourable conditions for natural protection from disease. We optimised airflow to ensure dry and cool conditions for even ripening of the trellised vines aged between 22 and 23 years. Deep, structured, decomposed granite soils with a high percentage of clay ensured good water retention and minimal supplementary irrigation. The vines are grown and managed to organic specifications.

WINEMAKING:

Grapes were hand-picked and mechanically sorted to eliminate dehydrated or under-ripe berries before being crushed in stainless-steel tanks. Natural and cultured yeast was used to ferment the grapes. Free-run wine was barrelled down for maturation in French-oak barrels, with 65% first fill and the rest second fill. After 12 months of ageing, the wines were tasted and blended.



SPIER'S GROWING FOR GOOD INITIATIVES
EMPOWER OUR COMMUNITIES TO MAKE POSITIVE
SOCIAL AND ENVIRONMENTAL CHANGE.



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Spier