

SPIER SIGNATURE | MERLOT

2021

TASTING NOTE:

This is everything that a Merlot should be: plump and round with a delicious, juicy freshness. Savour aromas of red and blackberries, followed by ripe dark cherries complemented by a subtle mint flavour. Deceptively easy to drink, the medium-bodied palate offers bright acidity and freshness.

SERVE WITH:

Hard to resist now, this Merlot will drink best with light lunches such as pizza and lasagne, but it is a versatile all-rounder.

APPEARANCE:

Medium ruby-red.

ANALYSIS:

Alc: 13.92 % vol TA: 5.6 g/L
RS: 4.9 g/L pH: 3.42

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape (Swartland, Paarl, Breede-kloof and Stellenbosch).

TERROIR / SOIL:

The vertically trellised vines were planted between 13 and 23 years ago on undulating hills of decomposed granite and weathered sandstone. Where the clay subsoils are too structured and porous, supplementary irrigation ensures optimal foliage and even ripening. These vineyards were planted up to 80km from the coast and are influenced geographically by mountains and the cold Atlantic coast. Complexity is achieved by blending these different regional wines.

WINEMAKING:

The grapes were harvested at optimal ripeness, de-stemmed and crushed in stainless-steel tanks. Cultured and natural yeast helps unlock the grapes' aromatic fruit profile. After fermentation, 20% of the wine was matured in French oak barrels for 8 to 10 months, and the remaining 80% was matured in stainless steel tanks with French-oak staves to complement the wine's flavour profile and length.



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