

# SPIER THE YELLOWWOOD | ORGANIC RED

## 2019

39% Malbec / 29% Merlot / 15% Cabernet Sauvignon / 10% Shiraz  
7% Petit Verdot

### TASTING NOTE:

Notes of pomegranate, cassis and red cherries with a fruit- and spice-laden palate. Fine tannin integration and fresh acidity give a lasting impression on the palate.

### SERVE WITH:

Wild mushroom risotto or crispy duck and roasted vegetables.

### APPEARANCE:

Medium ruby red with a vibrant hue

### ANALYSIS:

Alc: 13.52 % vol	TA: 5.7 g/L
RS: 3.3 g/L	pH: 3.60
TSO <sub>2</sub> : 72 mg/L	ORGANIC ZA-BIO-154

### WINEMAKER:

Johan Jordaan

### ORIGIN:

Coastal region (Stellenbosch and Paarl) – Western Cape

### TERROIR / SOIL:

Deep, fertile, decomposed granite soils with a high percentage of clay. These ancient soils have great water retention abilities but are supplemented with drip irrigation.

### VINEYARD AND CLIMATE CONDITIONS:

Trellised vines aged between 15 and 19 years are farmed to international organic standards. Foliage and weeds are managed mechanically, creating favourable conditions for natural protection from disease. This avoids the need for environmentally damaging chemicals.

### WINEMAKING:

Grapes were hand-picked at optimal ripeness. After a selection process to eliminate unwanted raisins and underripe berries, the fruit was crushed to stainless-steel tanks. A combination of natural and cultured yeast was used to ferment the grapes over 24 days. Free-run wine was barrelled down for maturation in French oak barrels (35% new and 75% second and third fill). After 16 months of ageing, the wines were tasted and blended.



1692  
Spier