

# SPIER THE YELLOWWOOD | ORGANIC RED

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**2020**

44% Merlot / 42% Malbec / 14% Shiraz

**TASTING NOTE:**

A perfumed aromatic nose, with notes of pomegranate, cassis and red cherries. Fine tannins and fresh acidity overlay a powerful core of sweet spice and fruit.

**SERVE WITH:**

Wild mushroom risotto or crispy duck and roasted vegetables.

**APPEARANCE:**

Medium ruby red with a vibrant hue.

**ANALYSIS:**

Alc: 13.87 % vol      TA: 5.9 g/L  
RS: 2.4 g/L              pH: 3.60

**WINEMAKER:**

Tania Kleintjes

**ORIGIN:**

Coastal region

**TERROIR / SOIL:**

The 15 and 20-year-old trellised vines are farmed to international organic standards in 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. Foliage and weeds are managed mechanically, creating favourable conditions for natural protection from disease. This avoids the need for environmentally damaging chemicals.

**WINEMAKING:**

The grapes were hand-picked at optimal ripeness. After a selection process to eliminate unwanted raisins and underripe berries, the fruit was crushed into 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.



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EMPOWER OUR COMMUNITIES TO MAKE POSITIVE  
SOCIAL AND ENVIRONMENTAL CHANGE.



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*Spier*