



SPIER CANNED MERLOT 2018.

WINEMAKER:

Johan Jordaan

ORIGIN:

Swartland, Paarl, Breedekloof and Stellenbosch in the Western Cape.

TERROIR / SOIL:

Combination of decomposed granite and sandstone; this contributes structure and fruit concentration respectively.

VINEYARD AND CLIMATE CONDITIONS:

The climate of each vineyard site varies greatly as their proximity from the cold Atlantic Ocean falls between 20 and 100km. This allows the winemaker to make different styles of wine from the same grape, blending these together for a more complex taste. The trellised vines range in age from 8 to 20 years.

WINEMAKING:

Grapes were harvested at optimal ripeness, de-stemmed and crushed to stainless-steel tanks. After two days of cold soaking, alcoholic fermentation began. Pump-overs resulted in the extraction of colour, flavour and tannin. Malolactic fermentation was done with 20% of the wine in neutral French oak barrels and the remainder in tanks with French oak staves to enhance the wine's flavour profile and length.

ANALYSIS:

Alc:	13.0 % vol	TA:	5.4 g/l
RS:	3.5 g/l	pH:	3.60

APPEARANCE:

Medium ruby red.

TASTING NOTE:

Aromas of ripe red and black berries, pomegranate, cherry and hints of mint. The medium-bodied palate offers bright acidity and freshness.

SERVE WITH:

This wine is a perfect companion to light lunches, pizza, vegetarian lasagnes and your favourite braai.

