

# SPIER SIGNATURE MERLOT 2010

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- ORIGIN

Western Cape: Paarl, Overberg, Swartland and Stellenbosch

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- CLIMATE

Temperature: Winter 9/18°C; Summer 14/26°C

Annual Rainfall: 650 mm

Proximity to Ocean: 20-50 km

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- SOIL

Clovelly, Hutton, Fernwood and Avalon

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- TASTING NOTES

The wine is dark plum in colour. An inviting nose with prominent plum and raspberry fruit flavors with hints of dark chocolate. The palate is smooth with subtle oak and lingering berry flavors

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- VINIFICATION

Grapes were harvested at 24° balling, gently crushed, de-stemmed and cooled for fermentation. After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-over's were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for 4-8 months. The rest of blend matured in stainless steel tanks with French oak staves.

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- WHEN TO DRINK

Enjoy now or within 2-4 years of harvest. Serve with richly flavoured red meat dishes, duck, poultry and ostrich.

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- ANALYSIS

- ALC: 14.3%
- TA: 5.5G/L
- RESIDUAL SUGAR: 3.5G/L
- PH: 3.6

