

SPIER CANNED | MERLOT

2023

TASTING NOTE:

Ripe red and black berries, pomegranate, cherry notes with hints of mint. A medium-bodied palate offers bright acidity and freshness.

SERVE WITH:

A perfect companion to light lunches, pizza, vegetarian lasagna and your favourite braai.

APPEARANCE:

Medium ruby red.

ANALYSIS:

Alc: 13.5 % vol	TA: 5.6 g/L
RS: 4.4 g/L	pH: 3.56

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape

TERROIR/SOIL:

Combination of decomposed granite and sandstone.

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines between 8 to 20-years-old, grown in varied climates between 20 and 100km from the cold Atlantic Ocean allows the winemaker to make different styles of wine from the same grape, blending these together for a more complex taste.

WINEMAKING:

Grapes were harvested at optimal ripeness, destemmed and crushed to stainless-steel tanks for two days of cold soaking before alcoholic fermentation. Pump-overs helped extract 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.



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EMPOWER OUR COMMUNITIES TO MAKE POSITIVE
SOCIAL AND ENVIRONMENTAL CHANGE.