

# SPIER FARMER ANGUS | ORGANIC RED BLEND

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## 2019

60% Merlot / 40% Cabernet Sauvignon

'Regenerative agriculture is my life's work. I believe that all health stems from the soil. These organic wines are the result of an ongoing collaborative journey with the Spier team. Come and visit me for a farm immersion and a tasting of our collection of fine wines.

My favourite way to enjoy this wine is with a rib eye steak from our cattle that are raised on pasture under the African sun.'

— Angus McIntosh

### TASTING NOTE:

Juicy blackberry and chocolate flavours are supported by a vibrant palate of vanilla, blackcurrant and plum, leading to a smooth finish.

### APPEARANCE:

Deep ruby red in colour.

### ANALYSIS:

Alc: 13.39 % vol      TA: 5.6 g/L

RS: 3.0 g/L              pH: 3.66

TSO<sub>2</sub> 50 mg/L

### WINEMAKER:

Tania Kleintjes

### ORIGIN:

Stellenbosch

### TERROIR / SOIL:

The differences in altitude, aspect, solar radiation and wind exposure result in significant mesoclimate differences over short distances. This, coupled with variations in soil (mainly Escourt), creates a terroir that ensures full and complex wines with unique character and style.

### WINEMAKING:

The organically grown Merlot and Cabernet Sauvignon grapes used in this wine were hand harvested early in the morning in 8 kg lug boxes. The natural yeast flora of the grapes completed the fermentation in a combination of open top and roller French-oak barrels. Thereafter, the two cultivars were pressed and blended together and aged for 12 months. The best barrels were selected upon organoleptic evaluation. A low-intervention approach was used throughout the winemaking process. The wine was bottled on site and aged for a further six months before release.



SPIER'S GROWING FOR GOOD INITIATIVES  
EMPOWER OUR COMMUNITIES TO MAKE POSITIVE  
SOCIAL AND ENVIRONMENTAL CHANGE.



AWARDS

1692  
*Spier*