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Spier Pinotage 2003

The wine is dark, ripe cherry in colour with a youthful purple edge. Sweet cherry aromas are complemented by hints of leather and gentle spice, especially clove. On the palate, the velvety smooth entry leads to a fruity, mouth-filling mid-palate with a firm structure.

Serve with rich meat dishes.

variety : Pinotage | 100% Pinotage
winery : Spier Wine Farm
winemaker : Frans Smit
wine of origin : Coastal
analysis : **alc :** 14.56 % vol **rs :** 2.17 g/l **pH :** 3.39 **ta :** 5.72 g/l
type : Red **wooded**
pack : Bottle

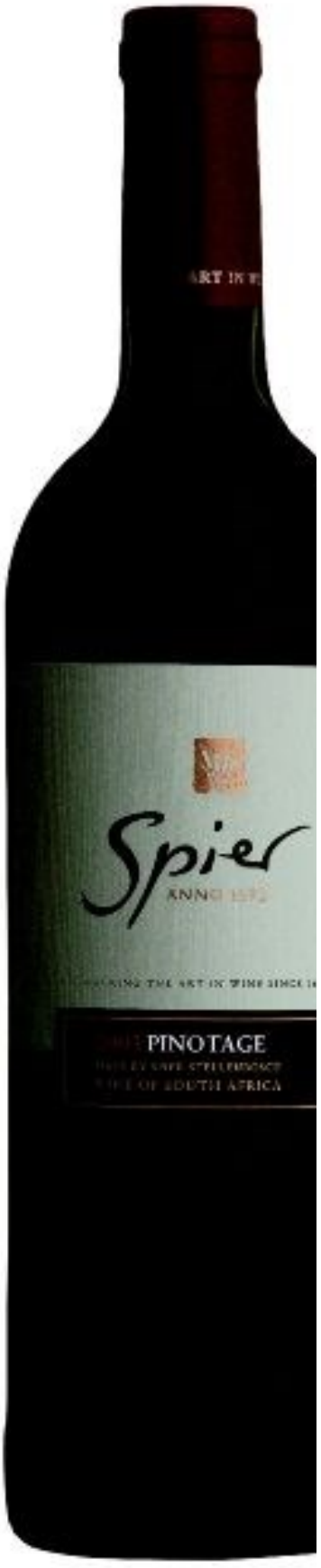
ageing : Enjoy now, or within 5 years from harvest.

in the vineyard : Proximity to ocean: 25km
Annual Rainfall: 530mm
Soil: Kroonstad, Clovelly and Hutton
Average Temperature: Summer: 22Â°C, Winter: 13Â°C

Trellised, 8-year-old vines, planted on east-facing slopes yielded the grapes for this wine. The vines received drip irrigation and produced 9 tons per hectare.

about the harvest: The grapes were grown in selected vineyard blocks that have proved to yield rich varietal character, and picked at optimum ripeness.

in the cellar : Temperature-controlled fermentation in stainless steel tanks involved intensive extraction practices. Following alcoholic fermentation, the wine was transferred to oak barrels. Judicious maturation for ten months in French and American oak barrels ensured that the fruit is not overpowered by excessive oak flavours.



Spier Wine Farm

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