

Spier Pinotage 2004

John Platter Guide 2006 - 3 stars

The wine is clear and brilliant, ruby red in colour with a youthful purple edge. Soft mouthwatering, juicy fruit mainly plum and cherry aromas, are complemented by touches of tobacco. On the palate, the wine is medium bodied with mouth filling fruit and tobacco. The wine is soft and accessible with a lingering aftertaste.

Serve with rich meat dishes.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.3 g/l pH : 3.71 ta : 5.3 g/l

type : Red wooded

pack : Bottle

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

in the vineyard : Climate:

Average Temperature: Summer â€” 21Â°C Winter â€” 13.5Â°C

Annual rainfall: 920mm

Proximity to ocean:16km

Soil:

Glen Rosa, Clovelly and Tukululu

Vineyard:

5 Wired Perol Trellised vines, which is 8-year-old, and planted on eastern - 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

Stellenbosch

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www.spier.co.za