

Spier Private Collection Pinotage 2004

2007 International Wine & Spirit Competition - Trophy and Gold Medal (best in class)

2007 Decanter World Wine Awards - Bronze Medal

ABSA Top 20 Pinotage 2006

Dark cherry red in colour with a deep purple centre and a youthful edge, the wine shows inviting aromas of cherry, well-matured oak spice and hints of tobacco. The palate is beautifully structured and creamy in texture, with rich fruity flavours and a lingering sweet cherry finish.

The perfect partner to rich venison dishes.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 15.28 % vol rs : 2.5 g/l pH : 3.49 ta : 5.7 g/l va : 0.64 g/l so2 : 66 mg/l fso2 : 29 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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ageing : Enjoy now or within 7 - 10 years of harvest.

in the vineyard : Average Temperature: Winter 7-19°C / Summer 14-27°C

Annual rainfall: 910 mm

Proximity to ocean: 16 km

Soil: Glen Rosa, Hutton and Clovelly

Viticulture: Trellised, 9 year-old vines planted on south-east facing slopes overlooking False Bay yielded the grapes for this wine. The vineyards received drip irrigation and yielded 8 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at optimum ripeness, meticulously sorted, gently crushed and cooled to 10-12°C.

in the cellar : Cold soaking preceded temperature-controlled fermentation to enable colour and flavour extraction. The wine was matured in a combination of French and American oak, with only the finest wine selected for blending and bottling.



Spier Wine Farm

Stellenbosch

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www.spier.co.za