

Spier Pinotage 2005

John Platter Guide 2006 - 3 stars

The wine is ruby red in colour with a youthful purple edge. Soft mouthwatering, juicy fruit mainly plum and sweet fruit aromas, are complemented by hints of tobacco. On the palate, the wine is medium bodied with mouth filling cherries and tobacco flavours. 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 21°C Winter 13.5°C

Annual rainfall: 920mm

Proximity to ocean: 16km

Soil:

Glen Rosa, Clovelly and Tukululu

Vineyard:

5 Wired Perolised 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