

Spier Private Collection Pinotage 2004

2007 Decanter World Wine Awards â€” 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 :

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 15.28 % vol rs : 2.5 g/l pH : 3.49 ta : 5.7 g/l

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

pack : Bottle

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

in the vineyard : Average Temperature: Winter 7-19Â°C / Summer 14-27Â°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 10-12Â°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.