

Spier Vintage Selection Pinotage 2005

The wine is dark ruby in colour with a mouth-watering cherry tobacco nose, layered with berry fruit and matured oak flavours. An abundance of cherry and tobacco follow through to a rich, chewy, creamy palate that shows a lingering finish.

Serve with red meat, pork, game birds or pasta.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.60 g/l pH : 3.17 ta : 5.5 g/l

type : Red **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 3 to 7 years of harvest.

in the vineyard : Climate:

Average Temperature: Summer - 21°C Winter - 14°C

Annual Rainfall: 960 mm

Proximity to Ocean: 12 km

Soil:

Clovelly and Glen Rosa

Vineyard:

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

about the harvest: Grapes were harvested from selected vineyard blocks at 25.7° Balling.

in the cellar : Cold soaked for 2-3 days at 13°-14°C. Following fermentation in stainless steel tanks, wines from specific tanks were chosen to undergo malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak.



Spier Wine Farm

Stellenbosch

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