

Spier Pinotage 2006

Dark plum in colour, the wine shows cherry, coconut and spice on the nose, with a hint of fresh leather. A soft, creamy palate shows juicy cherry, hints of tobacco and American oak-derived flavours, with a dry and lingering finish.

Serve with crispy roast turkey in a rich sweet onion gravy and roasted aubergine.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Kobie Viljoen

wine of origin : Coastal

analysis : alc : 14.51 % vol rs : 5.47 g/l pH : 3.55 ta : 5.1 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 4 years from harvest.

in the vineyard : Climate:

Average Temperature: Summer - 13°/27°C / Winter - 8°/19°C

Annual rainfall: 720 mm

Proximity to ocean: 8km

Soil:

Glen Rosa and Hutton

Vineyard:

Ten year-old trellised vines planted northwest to southeast yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes were harvested at 25.6° Balling.

in the cellar : After harvesting the grapes were gently crushed, de-stemmed and cooled for fermentation. After one day of cold soaking the juice was fermented until dry in stainless steel tanks at 25°C. Three pump-overs were conducted daily, and 40% of the wine was matured in French- and American oak barrels for 6-8 months.



Spier Wine Farm

Stellenbosch

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