

Spier Discover Pinotage 2006

A juicy, medium- to full-bodied wine with rich ripe plum, banana and berry aromas that follow through to the palate. An easy-drinking wine of consistent quality.

Serve young with red meat dishes and barbeques. A good accompaniment to lamb, beef, spicy sausage and pizza.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 14.11 % vol rs : 2.27 g/l pH : 3.6 ta : 5.0 g/l

type : Red **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years from harvest.

in the vineyard : Origin:

Average Temperature: Winter 10Â°C; Summer 23.5Â°C

Annual rainfall: 650 mm

Proximity to ocean: Â± 120 km

Soil:

Alluvial soils and ancient riverbeds.

Vineyard:

Trellised- and bush vines planted east/west yielded the grapes for this wine. The vines are 7-12 years old, received supplementary irrigation and produced 10-12 tons per hectare.

about the harvest: Grapes were hand-harvested at optimum ripeness, sorted.

in the cellar : After harvesting the grapes were de-stemmed and gently crushed. The juice was chilled to 10-12Â°C for 4 hours of cold maceration, prior to fermentation in stainless steel tanks. Daily pump-overs were conducted, and the wine from selected tanks was blended, matured for 6 months, fined and bottled sterile.



Spier Wine Farm

Stellenbosch

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