

Spier Colours Pinotage 2006

Rich ripe plum, banana and berry aromas follow through to a juicy, medium- to full-bodied palate. An easy-drinking wine of consistent quality.

Serve with roasted rack of veal in a fresh herb crust.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Anton Swarts and Frans Smit

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 2.27 g/l pH : 3.6 ta : 5 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate:

Average temperature: Winter 10°C; Summer 23.5°C

Annual rainfall: 650 mm

Proximity to ocean: ±120 km

Soil:

Alluvial and Riverbed

Vineyard:

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

about the harvest: The grapes were handpicked at optimum ripeness.

in the cellar : The grapes were sorted, de-stemmed and gently crushed. Cold maceration took place at 10-12°C for 4 hours, prior to fermentation in stainless steel tanks. Daily pump-overs were conducted for optimum extraction of colour and flavour. Wines from chosen tanks were blended and matured for 6 months, fined and bottled sterile.



Spier Wine Farm

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