

Spier Private Collection Pinotage 2006

2008 Veritas Awards - Gold Medal

Dark ruby in colour, the wine shows rich black cherry aromas with vanilla undertones. Forward fruit shows on a full-bodied mid palate with a silky smooth texture and a juicy, lingering finish.

Serve with black peppered ostrich fillet, caramelized baby beetroot and mascarpone cheese topped with sunflower seed croutons.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 3.6 g/l pH : 3.6 ta : 6.1 g/l va : 0.62 g/l so2 : 90 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure :** Cork

2008 Veritas Awards - Gold Medal

ageing : Enjoy now or within 7 - 12 years of harvest.

in the vineyard : Average Temperature: Winter 11Å° - 18Å°C/Summer 14Å° - 27Å° C

Annual rainfall: 890 mm

Proximity to ocean: 9 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 7 tons per hectare.

about the harvest: Grapes from chosen vineyard blocks were hand-harvested at optimum ripeness, meticulously sorted, gently crushed and cooled to 10° - 12°C.

in the cellar : Three days of cold soaking preceded temperature-controlled fermentation; 15% of which occurred in open top oak fermenters. The wine matured in a combination of French- and American- oak; with individual barrels chosen for blending.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za