

## Spier Discover Pinotage 2007

Ruby-red in colour, the wine shows prominent banana, plum and ripe cherries on the nose. A well-balanced palate shows subtle tannins and a lingering, ripe aftertaste. An easy-drinking wine.

Serve with slow-roasted pork in sweet apple sauce.

**variety :** Pinotage | 100% Pinotage

**winery :** Spier Wine Farm

**winemaker :** Lizanne Tomé and Frans Smit

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol    rs : 4.8 g/l    pH : 3.45    ta : 5.45 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 10°C; Summer 23.5°C

Annual rainfall: 650 mm

Proximity to ocean: ± 120 km

**Soil:**

Alluvial soils and 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 10-12°C to enable cold maceration prior to fermentation in stainless steel tanks. Daily pump-overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were chosen for blending and fining. Sterile bottling took place after 6 months of maturation and integration.



### Spier Wine Farm

Stellenbosch

021 809 1100

[www.spier.co.za](http://www.spier.co.za)