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Spier Pinotage 2007

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 crisp roast turkey in sweet onion gravy and baked Mediterranean vegetables.



variety : Pinotage | 100% Pinotage
winery : Spier Wine Farm
winemaker : Jacques Erasmus
wine of origin : Coastal
analysis : **alc :** 14.64 % vol **rs :** 4.75 g/l **pH :** 3.63 **ta :** 5.57 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 3 years from harvest.

in the vineyard : **Climate:**
Average Temperature: Summer - 23°C / Winter - 11°C
Annual rainfall: 480 mm
Proximity to ocean: 60km

Soil:
Hutton, Clovelly and Oakleaf

Vineyard:
Seven year-old trellised vines planted on north-easterly slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 9 tons per hectare.

about the harvest: Grapes were harvested at 24.8° 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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