

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