

## Spier Signature Pinotage 2008

The wine is dark ruby in colour. A rich nose of cherry tobacco is layered with berries and oak-derived flavours. The palate rewards with mouth-filling fruit flavours and a lingering aftertaste.

Ideally served with a weighty meal with a good measure of spice. Or you can serve it with roasted game in rich gravy or red wine sauce on a bed of spicy butternut mash.

**variety :** Pinotage | 90% Pinotage, 10% Malbec  
**winery :** Spier Wine Farm  
**winemaker :** Jacques Erasmus  
**wine of origin :** Coastal  
**analysis :** alc : 14.0 % vol   rs : 2.9 g/l   pH : 3.6   ta : 5.4 g/l  
**type :** Red   **style :** Dry   **taste :** Fruity   **wooded**  
**pack :** Bottle   **closure :** Cork

**ageing :** Enjoy now, or within 3 to 5 years from harvest.

### in the vineyard : Vineyard

Trellised, 8 year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary irrigation and produced 8 - 10 tons per hectare.

### Terroir

Western Cape (mainly coastal)  
Average Temperature: Winter - 14°C; Summer - 23°C  
Annual rainfall: 960 mm  
Proximity to ocean: 20 km  
Soil: Clovelly and Glen Rosa

**about the harvest:** Grapes were harvested from chosen vineyard blocks at 25° Balling.

**in the cellar :** After harvesting the grapes were cold soaked for 2 - 3 days at 13° - 14° C. Following fermentation in stainless steel tanks, wines from specific tanks were chosen to undergo malolactic fermentation in oak barrels. The wine matured in a combination of French- and American oak.



## Spier Wine Farm

Stellenbosch

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