

## Spier Colours Rose 2009

Appearance: Sunset pink.

Flavours: Refreshing Pinotage candy (candy floss) nose with hints of strawberries, with a well balanced palate. full ripe strawberry flavours lingering aftertaste.

Complements any summer picnic. Soup or chicken dishes.

**variety** : Pinotage | 100% Pinotage

**winery** : Spier Wine Farm

**winemaker** : Anton Swarts and Frans Smit

**wine of origin** : Coastal

**analysis** : alc : 13.5 % vol rs : 11-12 g/l pH : 3.23 ta : 5.60 g/l

**type** : Rose **style** : Dry **taste** : Fruity

**pack** : Bottle **closure** : Cork

**ageing** : Enjoy now or within 2 years of harvest.

### in the vineyard : Vineyard

Trellised vines aged 7 - 14 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 - 15 tons per hectare.

### Terroir

Western Cape. This is a 30:70 blend of grapes harvested from the coolest coastal (Riebeek) and warmer Rawsonville / Breedekloof region within the Western Cape area. Average temperature: Winter 10°C; Summer 27°C

Annual rainfall: Coastal 380 mm Rawsonville (Breedekloof Valley) - 650 mm

Proximity to ocean: 30 - 100 km

Soil: Tukulu, Oakleaf, Alluvial and riverbeds with good aeration and good drainage.

**about the harvest**: Pinotage grapes were handpicked at ± 24° - 25° Balling from the early morning to late afternoon.

**in the cellar** : The grapes were de-stemmed and slightly crushed. The juice was left on the skins for about 6 - 8 hours to achieve the trademark rose colour. After soaking the juice was racked from the skins, the skins were then pressed and pressed juice was then blended with the free run juice and left to ferment in stainless steel tanks with white wine yeast at 14 - 16°C until dry. Juice was left on the lees for 3 - 6 months before blending and stabilisation.



## Spier Wine Farm

Stellenbosch

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