

Spier Private Collection Pinotage 2007

Appearance: Intense ruby colour, with a vibrant hue.

Flavours: Deep ruby colouring hints at a rich and complex wine. Ripe cherry aromas and subtle oak-derived spice show with a roasted vanilla, banana, toffee and caramel on a tantalising nose.

Serve with black peppered ostrich fillet, caramelized baby beetroot and mascarpone cheese topped with sunflower seed croutons.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14.7 % vol rs : 3.1 g/l pH : 3.5 ta : 5.4 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Average Temperature: Winter 11° - 18° C/Summer 14° - 27° C

Annual rainfall: 890 mm

Proximity to ocean: 9 km

Soil: Glen Rosa, Hutton and Clovelly

Viticulture: Trellised 10 year-old vines planted on south-east slopes facing False Bay yielded the grapes for this wine. The vineyards received supplementary drip irrigation and yielded 7 tons per hectare.

Vintage: A cold winter and favourable climatic conditions during 2006 set the scene for an excellent vintage 2007. Harvest occurred over an extended period, with first-ripening cultivars achieving ripeness particularly early.

about the harvest: Grapes from chosen vineyard blocks were hand-harvested at optimum ripeness, meticulously sorted, gently crushed and cooled to 10° - 12°C.

in the cellar : Three days of cold soaking preceded temperature-controlled fermentation; 15% of which occurred in open top oak fermenters. The wine matured in a combination of French- and American- oak; with individual barrels chosen for blending.



Spier Wine Farm

Stellenbosch

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