

## Spier Private Collection Pinotage 2008

Intense ruby colour. The wine shows inviting aromas of cherry, well-matured oak spice and hints of tobacco. The palate is beautifully structured and creamy in texture. Will gain additional complexity with cellaring.

Ideal with mature beef or venison and strong flavoured cheeses.

**variety :** Pinotage | 100% Pinotage

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 2.9 g/l   pH : 3.54   ta : 5.7 g/l

**type :** Red   **style :** Dry

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

Concours Mondial 2011: Silver Medal

Decanter Wine Awards 2011 : Silver

International Wine Challenge 2011 : Bronze

**ageing :** Will gain additional complexity with cellaring.

**in the vineyard :** Average temperature: Winter 11 - 18°C; Summer 14 - 27°C

Annual Rainfall: 880mm

Proximity to Ocean: 9km

Soil: Glenrosa

**about the harvest:** Grapes from selected vineyard blocks are harvested and pre-cooled in 8 - 10 lug boxes.

**in the cellar :** Bunch sorted, destemmed and berry sorted to take out green, pink and raisin berries. The wine is fermented in a combination of open-top oak fermenters (1 ton) and stainless steel tanks for 10 days at 24 - 26 °C. Malolactic fermentation and maturation took place in a combination of 30 litre French and American oak barrels for 18 months.



### Spier Wine Farm

Stellenbosch

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