

## Spier Signature Pinotage 2009

Flavours of dried cranberries, black cherry and red apple skin with subtle sweet mocha on the nose. A nice structured palate with soft juicy fruit.

Serve with red meat dishes or spicy stews.

**variety** : Pinotage | 90% Pinotage, 10% Malbec  
**winery** : Spier Wine Farm  
**winemaker** : Jacques Erasmus  
**wine of origin** : Coastal  
**analysis** : alc : 14.4 % vol   rs : 3.2 g/l   pH : 3.6   ta : 5.5 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 vines that are 7-9 years old and planted on north easterly slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 8 tons per hectare.

### Terroir

Western Cape (mainly coastal)  
Average Temperature: Winter 9 - 18°C; Summer 14 - 26°C  
Annual rainfall: 650 mm  
Proximity to ocean: 20-50 km  
Soil: Clovelly, Hutton, Fernwood and Avalon

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

**in the cellar** : Grapes were gently crushed, de-stemmed and cooled for fermentation. After 2 days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-over's were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for 4-8 months. The rest of blend matured in stainless steel tanks with French oak staves.



## Spier Wine Farm

Stellenbosch

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