

Spier Signature Pinotage 2010

The wine is dark plum in colour. Mouth-watering flavours of cherry tobacco, dark plum with hints spicy oak. Nice structured palate with sweet juicy fruit and a lingering aftertaste.

Serve with red meat dishes or spicy stews.

variety : Pinotage | Pinotage, Malbec

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 3.2 g/l pH : 3.55 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 2 to 4 years from harvest.

in the vineyard : Origin

Western Cape: Swartland, Breedekloof, Darling

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 at 24° 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 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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