

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