

## Spier Private Collection Pinotage 2009

The wine has inviting aromas black cherries, pomegranate and well-matured oak spice with hints of tobacco. The palate is beautifully structured with a creamy texture and layered complexity. Wonderful complex length with smooth, accessible tannins.

Served with mature beef, rich venison or strong cheese.

**variety :** Pinotage | 100% Pinotage

**winery :** Spier Wine Farm

**winemaker :** Johan Jordaan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 5.9 g/l   pH : 3.55   ta : 2.1 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

Decanter Wine Awards 2011 : Silver

International Wine Challenge 2011 : Bronze

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

### **in the vineyard : Climate**

The wine is produced from a trellised vineyard in unusually close proximity to the ocean. The cool False Bay breeze and terroir results in a Pinotage that is distinctive in style and bears 6-7 tons to the hectare.

### **Soil**

Decomposed granite soils.

### **Viticulture**

The vines are 11 years old and planted on a cool South western facing slope. Summer leaf management is done to ensure thick skin berries with good extract and rich flavor development. Harvesting is done when the grapes shows good colour development and balance in pH and acid. The grapes has a natural low pH and low sugar levels at optimal ripeness.

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

**in the cellar :** Grapes were hand sorted to remove the green, pink and raisin berries. The wine was fermented in an open top fermenter for 10 days between 24 and 26 degrees Celsius. Malolactic fermentation took place in the barrels and the wine matured in 300 litre oak barrels for 20 months. 90% French oak barrels was used, the remaining 10% was Hungarian oak.



## Spier Wine Farm

Stellenbosch

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