

## Spier Signature Pinotage 2011

The wine is dark plum in colour with mouth-watering flavours of cherry tobacco and ripe plum with hints of spicy oak. A good structured palate with sweet juicy fruit and a lasting aftertaste.

Serve with red meat dishes or spicy stews.

**variety :** Pinotage | Pinotage, Malbec

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 14.4 % vol   rs : 2.8 g/l   pH : 3.51   ta : 5.8 g/l

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

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

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

### in the vineyard : Climate

Temperature: Winter 9/18°C; Summer 14/26°C

Annual Rainfall: 650 mm

Proximity to Ocean: 40-70 km

### Soil

Clovelly, Hutton and Estcout

### Viticulture

Trellised vines are 14 - 16 years old and planted on north-eastern slopes. The vines receive supplementary irrigation and produced 10 tons per hectare.

**about the harvest:** Grapes were harvested at 24°Balling, gently crushed, de-stemmed and cooled

**in the cellar :** Grapes were harvested at 24°Balling, gently crushed, de-stemmed and cooled. After two days of cold soaking the juice was fermented until dry in stainless steel tanks. Three pump-overs were conducted daily. After fermentation, 20% of the wine was matured in French oak barrels for 8-10 months and the remainder matured in stainless steel tanks with French oak staves.



## Spier Wine Farm

Stellenbosch

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