

Spier 21 Gables Pinotage 2012

Appearance: Dark red wine with vibrant red hue.

Taste: Flavours of caramelised black cherries, hints of dark spice and dark chocolate. The palate follows with a smooth entry rewarding with fruit and velvety tannins that balance the wine for a full palate experience.

Serve with mature beef, venison, lamb and ostrich dishes with berry jus or strong cheese.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis: alc : 14.5 % vol rs : 2.2 g/l pH : 3.5 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2014 Decanter World Wine Awards - Silver Medal

in the vineyard : Vineyard and Climate Conditions

Dry land vineyards on the False Bay side of Stellenbosch. Foliage management manipulated berry skin thickness to ultimately impact on colour extraction.

Terroir / Soil

Soil: Decomposed granite

Temperature: winter 10/17° C; summer 14/28° C

Annual rainfall: 450mm

Proximity to ocean: 7 - 15km

about the harvest: Grapes were hand harvested to minimize damage to the berries.

in the cellar : Grapes were chilled before bunch sorting. After de-stemming, the berries were hand sorted to remove raisins, pink berries and large berries. Cold soaking preceded temperature-controlled fermentation in stainless steel tanks and open-top French oak vats. Free run wine was drained to a combination of 1st and 2nd fill French, American and Hungarian oak barrels and matured for 18 months. Barrel selections were made to create this balanced, cool climate Pinotage with great complexity and ageing potential.



Spier Wine Farm

Stellenbosch

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