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Spier Vintage Selection Pinotage 2011

Concentrated cherries and strawberries with subtle truffle notes and mild spiciness. Smoothly textured palate. Wines finish with lovely fruit concentration and lingering, rounded tannins. Well-rounded and great balance in structure and acidity.

Serve with venison dishes and strong cheese.



variety : Pinotage | 100% Pinotage
winery : Spier Wine Farm
winemaker : Johan Jordaan
wine of origin : Coastal Region
analysis : **alc :** 14.59 % vol **rs :** 2.4 g/l **pH :** 3.62 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing :

in the vineyard : **Climate**
Temperature: Winter 8-19°C; Summer 13-29°C
Annual Rainfall: average of 450mm
Proximity to Ocean: 15 – 55km

Soil
Decomposed granite and weathered shale.

Vineyard
The vineyards for this wine are planted in the Paarl, Darling and Stellenbosch regions. The aspects range from flat to southeastern facing slopes that are cooler to enhance fruit preservation. Rich deep decomposed granite soils have good water retention and medium fertility, resulting in low, concentrated yields. This ad to the complexity and tannin structure of the wine.

about the harvest: Grapes were harvested by hand.

in the cellar : The grapes were de-stemmed and cold soaked for 2 days in stainless steel tanks to enhance colour extraction and fruit preservation. Fermentation was inoculated and was completed in 10 days. The wine was racked to barrels to continue malolactic fermentation in a combination of 80% French and 20% American oak barrels and matured in the same vessels for 14 months. The barrel selection represents the harvest impressions: fruit driven and medium to full bodied wine.

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