

Spier Private Collection Pinotage 2000

Michelangelo International Wine Award 2002 - Gold

Deep red ruby colour with delicate blue tones. Strong hints of ripe, red berries on the palate with integrated vanilla flavours from the barrels. Lingering taste. This South African cultivar should ideally be enjoyed with gammon, duck and venison dishes.

variety : Pinotage | Pinotage

winery :

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.32 % vol rs : 3.54 g/l pH : 3.76 ta : 5.5 g/l

pack : Bottle

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ageing : Enjoy 2 years from harvest and will reach optimum maturity in 3 years from harvest.

in the vineyard : Temperature average:

Summer - 23.5°C

Winter - 10°C

Annual rainfall: 650 mm

Proximity to ocean: 20km

Soil: Hutton

about the harvest: Grapes were harvested in mid February from 5-8 year old vines which yielded 4-7 tons.

in the cellar : Single vineyard picked at optimum maturity and underwent cold maceration prior to fermentation. The grapes were fermented at 28°C, with extended skin contact for 2 days after fermentation. Malolactic fermentation occurred in the barrels.

Maturation: 60% new 300l French oak barrels, 30% 2nd fill French oak barrels and 10% 300l American oak barrels for 14 months.

