

Spier Pinotage 2000

Deep red ruby colour with delicate blue tones. Ripe berry flavours with hints of banana and vanilla. Subtly spicy on the nose, with almond and marzipan notes. This South African cultivar should ideally be enjoyed with gammon, duck and venison dishes.

variety : Pinotage | Pinotage

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.21 g/l pH : 3.65 ta : 5.12 g/l

type : Red

pack : Bottle

ageing : Enjoy now and until five years from harvest.

in the vineyard : Area: Stellenbosch/Malmesbury 20 km/32 km from ocean

Temperature average :

Summer

23.5Â°C (Stellenbosch)

24.5Â° (Malmesbury)

Winter

10Â°C (Stellenbosch)

11Â°C (Malmesbury)

Annual rainfall:

650 mm (Stellenbosch)

480 mm (Malmesbury)

Soil: Hutton

Low yielding, dry land vineyards.

about the harvest: Grapes were very carefully hand-picked at optimum ripeness from beginning to mid-February.

in the cellar : Cold maceration followed by fermentation in small stainless steel tanks under controlled conditions at 28Â°C. 30% matured in barrels for eight months.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za