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Spier Vintage Selection Pinotage 2016

Apperance: Dark ruby with bright rim
Beautiful integration of oak delivers a rich wine with good balance and fine tannin. There is a great concentration of dark fruit - black plum in the centre supported by red cherries and allspice.

Braised lamb shank served with potato mash and mange tout. Mildly spiced Indian-style curries.

variety : Pinotage | 100% Pinotage
winery : Spier Wine Farm
winemaker : Johan Jordaan
wine of origin : Coastal Region
analysis : **alc :** 14.75 % vol **rs :** 2.8 g/l **pH :** 3.64 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork



in the vineyard : Soil / Terroir
Decomposed granite and weathered shale.

Vineyard
14 - 19 year old vines planted on a vertical trellis system to allow for easy foliage management so that grape bunches are exposed to the sun to encourage even ripening. These regions are 15 - 55km from the cold Atlantic ocean and have average temperatures of 8° - 19°C in winter and 20° - 29°C in summer. The average annual rainfall is 450mm.

about the harvest: 100% Pinotage grapes were harvested from selected vineyard blocks and cold-soaked for 2 - 3 days at 12° C.

in the cellar : Alcoholic fermentation lasted for up to 12 days in stainless steel tanks followed by 10 days of extended maceration to soften the tannins. The free-run juice was barrelled down to facilitate malolactic fermentation and maturation in a combination of French and American oak barrels (half of these were first fill and half were second fill). The wine matured for 16 months in barrel before individual barrels were blended.

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