

Spier 21 Gables Pinotage 2016

Appearance: Deep ruby red with a vibrant red hue.

Taste: Flavours of caramelised black cherries, hints of dark spice and dark chocolate. The full palate's smooth entry is followed by richfruit and velvety tannins.

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** : 14.61 % vol **rs** : 3.6 g/l **pH** : 3.53 **ta** : 5.7 g/l

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

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

2019 Tim Atkin SA Special Report - 91 Points

2017 SAWi Awards - Platinum

2016 Veritas Awards - Double Gold

in the vineyard :

Soil: Decomposed granite

Dryland vineyards overlooking False Bay on the Southern side of Stellenbosch yielded the fruit for this unique wine. The decomposed granite soils assist with water retention as it contains a high proportion of clay.

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

Annual rainfall: ±450mm

Proximity to ocean: 7km

about the harvest:

Grapes were hand harvested to minimize damage to the berries.

in the cellar :

Grapes were harvested by hand (to minimise damage to the berries) and chilled before bunch sorting. After de-stemming, the berries were hand sorted to remove raisins, pink berries and large berries. Partial natural fermentation took place in stainless steel; the balance was inoculated with a particular yeast strain. Free-run wine was drained to a combination of first and second fill French, American and Hungarian oak barrels where it matured for 20 months. Barrel selections were conducted to ensure a balanced, cool-climate Pinotage with great complexity and ageing potential.

Spier Wine Farm

Stellenbosch

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