

## Spier Signature Pinotage 2018

This classic South African Pinotage offers a generous bouquet of dark cherries, juicy plums and hints of cinnamon with smooth and silky tannins.

An every day favourite - drink this wine at home on a winters night, and pair with pulled pork with a fruity barbecue sauce; lamb chops marinated in Muscadet cooked over the coals; or easy homemade burgers and caramelised onions.

**variety :** Pinotage | Pinotage

**winery :** Spier Wine Farm

**winemaker :** Jacques Erasmus

**wine of origin :** Western Cape

**analysis :** alc : 14.16 % vol    rs : 3.7 g/l    pH : 3.61    ta : 5.8 g/l

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

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

### in the vineyard : Terroir

Soil: Clovelly, Hutton and Estcourt. Temperature: winter  $\pm 9^{\circ}$  -  $\pm 18^{\circ}\text{C}$ ; summer  $\pm 14^{\circ}$  -  $26^{\circ}\text{C}$  Annual rainfall:  $\pm 650$  -  $\pm 750\text{mm}$  Proximity to ocean: 40 - 80km

Trellised vines planted between 19 and 21 years ago on northeastern slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tonnes per hectare.

**about the harvest:** Grapes were harvested at  $\pm 24^{\circ}\text{B}$ , gently crushed, de-stemmed and cooled.

**in the cellar :** After two days of cold soaking, the juice was fermented until dry in stainless steel tanks at  $24^{\circ}\text{C}$ . Three pump-overs were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for eight to 10 months; the remainder matured in stainless steel tanks with French oak staves.



## Spier Wine Farm

Stellenbosch

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