

## Spier 21 Gables Pinotage 2020

Deep ruby red, this is a Pinotage to sink into slowly. Notes of violet aromas and sweet, ripe blackberries and cherries which overlay a hint of graphite and all spice. Classic and full-bodied in style, the palate follows with dense, ripe, fruit flavours and velvety, smooth tannin.

Pair a powerful wine with a big dish. Think sumac-dusted ostrich fillet, barbecued lamb chops or venison fillet. For a vegetarian option, serve with a rich and cheesy eggplant parmigiana.

**variety** : Pinotage | 100% Pinotage

**winery** : Spier Wine Farm

**winemaker** : Johan Jordaan

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol rs : 2.5 g/l pH : 3.52 ta : 5.6 g/l

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

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

**ageing** : At its best 4-15 years from vintage.

As a proudly South African winery dating back to 1692, the 21 Gables range pays homage to Spier's winemaking heritage of more than 300 years. The 21 architecturally significant gables remain preserved on the estate to this day. A combination of Pinot Noir and Cinsault, Pinotage grape was first grafted in 1925 by Professor Perold. This uniquely South African varietal is celebrated as a South African jewel and a firm favourite at Spier. True to character, the 21 Gables Pinotage is produced from a vineyard in unusual proximity to the ocean that benefits from the cool False Bay breezes.

**in the vineyard** : Sourced from decomposed granite soils on southern side of Stellenbosch. This ancient soil retains water very well due to the high proportion of clay on-site, reducing the need for irrigation. The vines overlooking False Bay, was planted in 2006 and enjoys moderate temperatures, with the cool evenings encouraging concentrated colour and slow, even ripening.

**in the cellar** : When it comes to Pinotage, we picked on taste, waiting for the tannins to soften. We also harvested at staggered picking dates, encouraging complexity. When harvest began, we handpicked and pre-cooled the fruit before destemming. The berries were individually sorted to remove raisins, pink and large berries. Partial ( $\pm 15\%$ ) natural fermentation took place in stainless steel while the balance was inoculated with specific yeast strains. To create complexity and layers, ten different fermentation batches of this wine took place in the cellar. Free-run wine was then drained to a combination of first (about  $\pm 60\%$ ) and second fill French, American and Hungarian oak barrels, where the wine matured for 18 months. Barrel selection was done resulting in a balanced, cool climate Pinotage with great complexity and ageing potential.



### Spier Wine Farm

Stellenbosch

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