

Spier Signature Pinotage 2024

This classis and truly South African Pinotage bursts with perfumed blackberries, ripe red cherries and hints of oak spice. Soft, subtle tannins and balanced acidity lead to a lingering, fruity aftertaste.

Appearance: Clear, deep ruby red with a purple rim.

Marinated pork, mushroom risotto, mildly spiced vegetable curry or classic South African braai favorites like boerewors or lamb chops.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Heidi Dietstein

wine of origin : Western Cape

analysis : alc : 13.9 % vol rs : 4.4 g/l pH : 3.65 ta : 5.4 g/l

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

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

"Spier Signature wines capture in a glass what Spier does best: making quality wines that are true to each grape variety's unique flavour. Every time."

in the vineyard : The vertical trellised vines were planted between 14 and 22 years ago on undulating hills of decomposed granite and weathered sandstone. Where the clay subsoils are too structured and porous, supplementary irrigation is used to ensure balanced foliage and even ripening. These vineyards are planted up to 80 km from the coast with geographical influence from mountains and the cold Atlantic coast.

in the cellar : Grapes were harvested at optimal maturity, de-stemmed and gently crushed to stainless steel tanks. The use of cultured and natural yeast helped to unlock the perfumed fruit profile of the grapes. After fermentation, 20% of the wine was matured in neutral French-oak barrels for 8 to 10 months; the remainder matured in stainless steel tanks with French-oak staves.



Spier Wine Farm

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