

Spier Pinotage 2002

The wine is dark, ripe plum/cherry in colour. Pronounced spicy aromas, especially clove, are complemented by rich cherry and hints of leather. The sweet, fruity entry leads to a smooth, rich mid-palate with firm acid and a lingering aftertaste.

Serve with venison dishes or spicy chicken.

variety : Pinotage | 100% Pinotage

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.06 % vol rs : 2.4 g/l pH : 3.73 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

ageing : Enjoy now, or within 18 months from harvest.

in the vineyard : Average temperature: Summer - minimum 16°C, maximum 28°C

Winter - minimum 6°C, maximum 23°C

Annual rainfall: 890 mm

Proximity to ocean: 12 km

Soil: Clovelly, Hutton and Glen Rosa

Trellised, 6-year-old vines, planted on east-facing slopes yielded the grapes for this wine. The vines received drip irrigation and produced 8 tons per hectare.

about the harvest: End of January 2002.

in the cellar : The grapes were picked at 25° Balling. Cold maceration preceded fermentation, which took place in stainless steel tanks under controlled conditions. Malolactic fermentation and maturation occurred in French oak barrels.

Production: 11 133 x 6 bottle cases.



Spier Wine Farm

Stellenbosch

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