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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 16Â°C, maximum 28Â°C
Winter - minimum 6Â°C, maximum 23Â°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 25Â° 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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