

Spier Pinotage 2001

Veritas 2003 - Bronze

The wine is dark red in color with hues of blue plum. Aromas of ripe banana, berries and spices are followed by vanilla and spice flavors on the palate. A well-rounded wine with good structure. Serve with venison dishes or spicy chicken.

variety : Pinotage | Pinotage

winery : Spier Wine Farm

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14.09 % vol rs : 5.21 g/l pH : 3.8 ta : 5.8 g/l
wooded

pack : Bottle

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

in the vineyard : Climate: Average temperature - Summer 23.5Â°C, Winter 10Â°C

Annual rainfall: 650 mm

Proximity to ocean: 10 km

Soil: Malmesbury and Shaly

Trellised vines that are between 4 and 8 years old and planted on northwestern slopes yielded the grapes for this wine. The vines received drip irrigation and produced 9 tons per hectare.

about the harvest: The grapes were picked at 25.5Â° Balling the beginning of February.

in the cellar : Cold maceration preceded fermentation which took place in stainless steel tanks under controlled conditions. Malolactic fermentation occurred in the barrels. The wine was matured in French oak barrels for 8 months.



Spier Wine Farm

Stellenbosch

021 809 1100

www.spier.co.za