

1692
Spier

SPIER SIGNATURE PINOTAGE

WINEMAKER:

Johan Jordaan

ORIGIN:

Western Cape (Darling, Durbanville and Paarl)

TERROIR:

Soil: Clovelly, Hutton and Estcourt.

Temperature: Winter $\pm 9^{\circ}$ - $\pm 18^{\circ}\text{C}$;

Summer $\pm 14^{\circ}$ - 26°C

Annual rainfall: ± 650 – $\pm 750\text{mm}$

Proximity to ocean: 40 – 80km

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines, planted between 20 and 22 years ago on northeastern slopes, yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tonnes per hectare.

WINEMAKING:

Grapes were harvested at $\pm 24^{\circ}\text{B}$, gently crushed, de-stemmed and cooled. After two days of cold soaking, the juice was fermented until dry in stainless steel tanks at 24°C . Three pump-overs were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for eight to 10 months; the remainder matured in stainless steel tanks with French oak staves.

APPEARANCE:

Clear, bright purple red.

TASTING NOTE:

This classic South African Pinotage offers a generous bouquet of dark cherries, juicy plums and hints of cinnamon with smooth and silky tannins.

SERVE WITH:

Pork with a fruity barbecue sauce, lamb chops or burgers with caramelised onions.

