

21 Gables

SPIER 21 GABLES PINOTAGE

2018

A South African gem, Pinotage is starting to enjoy a well-deserved wave of appreciation. I love it for its energy and food versatility. Barrel matured to perfection, this Pinotage is bright with prosperity. Like a dancer on a stage, it is structured yet graceful and will last beyond the decade. Time and tannin make great wine.

- Johan Jordaan, Cellar Master, Spier



VARIETAL	100% Pinotage	
WINEMAKER	Johan Jordaan	
ORIGIN	Stellenbosch	
PEAK DRINKING	At its best 4-15 years from Vintage	
WINE ANALYSIS	Alc: 14.69%	RS: 3.7 g/L
	TA: 5.8 g/L	pH: 3.57



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EAT & DRINK

Pair a powerful wine with a big dish. Think sumac-dusted ostrich fillet, barbecued lamb chops or venison fillet. For a vegetarian option, serve with a rich and cheesy eggplant parmigiana.

ABOUT THE WINE

As a proudly South African winery dating back to 1692, the 21 Gables range pays homage to Spier's winemaking heritage of more than 300 years. The 21 architecturally significant gables remain preserved on the estate to this day. A combination of Pinot Noir and Cinsault, Pinotage grape was first grafted in 1925 by Professor Perold. This uniquely South African varietal is celebrated as a South African jewel and a firm favourite at Spier. True to character, the 21 Gables Pinotage is produced from a vineyard in unusual proximity to the ocean that benefits from the cool False Bay breezes.

VINEYARD & TERROIR

We source Stellenbosch mountain fruit grown in decomposed granite. This ancient soil retains water very well due to the high proportion of clay on-site, reducing the need for irrigation. These 15-year-old vines overlook False Bay on the Southern side, enjoying moderate temperatures. The cool evenings encourage concentrated acidity and tannins in the smaller berries.

WINEMAKING

When it comes to Pinotage, we picked on taste, waiting for the tannins to soften. We also harvested at staggered picking dates, encouraging complexity. When harvest began, we handpicked and pre-cool the fruit before destemming. The berries were individually sorted to remove raisins, pink and large berries. Partial (15%) natural fermentation took place in stainless steel while the balance was inoculated with specific yeast strains. To create complexity and layers, ten different fermentation batches of this wine took place in the cellar. Free-run wine was then drained to a combination of first (about 70%) and second fill French, American and Hungarian oak barrels, where it matured for 20 months. Barrel selection was conducted resulting in a balanced, cool climate Pinotage with great complexity and ageing potential.

COLOUR, NOSE & PALATE

Deep ruby red on the eyes, this is a Pinotage to sink into slowly. The nose exudes violet aromas and sweet, ripe blackberries and cherries which overlay a hint of graphite. Classic and full-bodied in style, the palate follows with ripe, Black Forest cake-like flavours while the tannins are dense and velvety for an opulent finish.



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