

SPIER SIGNATURE | PINOTAGE

2021

TASTING NOTE:

Perfumed notes of black cherry, forest berries and subtle all spice leads to a smooth, rounded midpalate with balanced acidity and a lingering, fruity aftertaste.

SERVE WITH:

Grilled lamb chops or burgers with caramelised onions. Mushroom risotto or mildly spiced vegetable curry.

APPEARANCE:

Clear, deep ruby red with purple rim

ANALYSIS:

Alc: 14.03 % vol TA: 5.1 g/L

RS: 4.2 g/L pH: 3.61

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape (Breedekloof, Darling, Durbanville, Swartland and Paarl)

VINEYARD AND CLIMATE CONDITIONS:

The vertical trellised vines were planted between 12 and 20 years ago on undulating hills of decomposed granite and weathered sandstone. Where the clay subsoils are too structured and porous, supplementary irrigation is used to ensure balanced foliage and even ripening. These vineyards are planted up to 80 km from the coast with geographical influence from mountains and the cold Atlantic coast.

WINEMAKING:

Grapes were harvested at optimal maturity, de-stemmed and gently crushed to stainless steel tanks. The use of cultured and natural yeast helped to unlock the perfumed fruit profile of the grapes. After fermentation, 20% of the wine was matured in neutral French oak barrels for eight to 10 months; the remainder matured in stainless steel tanks with French oak staves.



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