

¹⁶⁹²
Spier

SPIER 21 GABLES PINOTAGE 2016

WINEMAKER:

Johan Jordaan

ORIGIN:

Stellenbosch

TERROIR / SOIL:

Soil: Decomposed granite

VINEYARD AND CLIMATE CONDITIONS:

Dryland vineyards overlooking False Bay on the Southern side of Stellenbosch yielded the fruit for this unique wine. The decomposed granite soils assist with water retention as it contains a high proportion of clay.

Temperature: winter 10° – 17°C; summer 14° – 28°C

Annual rainfall: ±450mm

Proximity to ocean: 7km

WINEMAKING:

Grapes were harvested by hand (to minimise damage to the berries) and chilled before bunch sorting. After de-stemming, the berries were hand sorted to remove raisins, pink berries and large berries. Partial natural fermentation took place in stainless steel; the balance was inoculated with a particular yeast strain. Free-run wine was drained to a combination of first and second fill French, American and Hungarian oak barrels where it matured for 20 months. Barrel selections were conducted to ensure a balanced, cool-climate Pinotage with great complexity and ageing potential.

ANALYSIS: QC2 analyses, awaiting SAWIS App Nos

Alc	14.61 % vol	TA	5.7 g/L
RS	3.5 g/L	pH	3.53

APPEARANCE:

Deep ruby red with a vibrant red hue.

TASTING NOTE:

Flavours of caramelised black cherries, hints of dark spice and dark chocolate. The full palate's smooth entry is followed by rich fruit and velvety tannins.

SERVE WITH:

Serve with mature beef, venison, lamb and ostrich dishes with berry jus or strong cheese.

