

Spier Signature Pinotage 2017

Clear bright purple red. This classic South African Pinotage has generous red berry fruit and soft tannins.

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

variety : Pinotage | Pinotage

winery : Spier Wine Farm

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 14.16 % vol rs : 3.7 g/l pH : 3.61 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Origin

Western Cape (Darling, Durbanville and Paarl)

Terroir

Soil: Clovelly, Hutton and Estcourt.

Temperature: winter 9/18°C; summer 14/26°C

Annual rainfall: 650-750mm

Proximity to ocean: 40-80km

Vineyard and Climate Conditions

Trellised vines of 15 -17 years old, planted on north-eastern slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

about the harvest: Grapes were harvested at 24°Balling.

in the cellar : Grapes were 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 8-10 months and the remainder matured in stainless steel tanks with French oak staves.



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