

1692
Spier

SPIER SEAWARD PINOTAGE 2019

WINEMAKER:

Johan Jordaan

ORIGIN:

Coastal region


VINEYARD, SOIL AND CLIMATE CONDITIONS:

15 – 20-year trellised vines yielded the fruit for this cool climate style wine. The topography ranges from flat to southeastern-facing slopes that are cooler, thus promoting fruit preservation. Rich, deep, decomposed granite soils with good water retention and medium fertility resulted in low, concentrated yields that contributed to the fruit complexity and tannin structure of the wine.

WINEMAKING:

Grapes were hand harvested, de-stemmed and fermented in stainless-steel tanks for colour extraction and fruit preservation. Fermentation was completed in 15 days followed by racking to 30% new and 70% third-fill barrels to continue malolactic fermentation in a combination of 80% French and 20% American oak barrels. The wine was blended after 14 months of maturation.

ANALYSIS:

Alc:	14.08 % vol	TA:	6.3 g/L	
RS:	3.3 g/L	pH:	3.47	

APPEARANCE:

Deep ruby red with a youthful purple hue.

TASTING NOTE:

Black cherries and mulberry introduce a rich, complex middle palate with hints of all spice and vanilla. This medium- to full-bodied wine shows great balance and beautiful integration.

SERVE WITH:

Serve with pulled pork or mild curry dishes.

