

SPIER SIGNATURE | PINOTAGE

2023

TASTING NOTE:

This classic and truly South African Pinotage contains perfumed red berries, plums and hints of cinnamon with smooth and silky tannins. The midpalate has balanced acidity and exudes a lingering, fruity aftertaste.

SERVE WITH:

Pair with marinated pork, mushroom risotto or mildly spiced vegetable curry.

APPEARANCE:

Clear, deep ruby red with purple rim.

ANALYSIS:

Alc: 14.0 % vol	TA: 5.3 g/L
RS: 4.4 g/L	pH: 3.60

WINEMAKER:

Heidi Dietstein

ORIGIN:

Western Cape

TERROIR / SOIL:

The vertical trellised vines were planted between 14 and 22 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 8 to 10 months; the remainder matured in stainless steel tanks with French oak staves.



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