

21 Gables

SPIER 21 GABLES PINOTAGE

2020

A South African gem, Pinotage is starting to enjoy a well-deserved wave of appreciation. I love it for its energy and food versatility. Balance and complexities are captured in this wine, like a dancer on a stage, it is structured yet graceful and will last beyond the decade. Time and dense tannin make this a great wine.

- Johan Jordaan, Cellar Master, Spier



VARIETAL	100% Pinotage	
WINEMAKER	Johan Jordaan	
ORIGIN	Stellenbosch	
PEAK DRINKING	At its best 4-15 years from Vintage	
WINE ANALYSIS	Alc: 14.5 %	RS: 2.5 g/L
	TA: 5.6 g/L	pH: 3.52



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES
TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.



EAT & DRINK

Pair a powerful wine with a big dish. Think sumac-dusted ostrich fillet, barbecued lamb chops or venison fillet. For a vegetarian option, serve with a rich and cheesy eggplant parmigiana.

ABOUT THE WINE

As a proudly South African winery dating back to 1692, the 21 Gables range pays homage to Spier's winemaking heritage of more than 300 years. The 21 architecturally significant gables remain preserved on the estate to this day. A combination of Pinot Noir and Cinsault, Pinotage grape was first grafted in 1925 by Professor Perold. This uniquely South African varietal is celebrated as a South African jewel and a firm favourite at Spier. True to character, the 21 Gables Pinotage is produced from a vineyard in unusual proximity to the ocean that benefits from the cool False Bay breezes.

VINEYARD & TERROIR

Sourced from decomposed granite soils on southern side of Stellenbosch. This ancient soil retains water very well due to the high proportion of clay on-site, reducing the need for irrigation. The vines overlooking False Bay, was planted in 2006 and enjoys moderate temperatures, with the cool evenings encouraging concentrated colour and slow, even ripening.

WINEMAKING

When it comes to Pinotage, we picked on taste, waiting for the tannins to soften. We also harvested at staggered picking dates, encouraging complexity. When harvest began, we handpicked and pre-cooled the fruit before destemming. The berries were individually sorted to remove raisins, pink and large berries. Partial ($\pm 15\%$) natural fermentation took place in stainless steel while the balance was inoculated with specific yeast strains. To create complexity and layers, ten different fermentation batches of this wine took place in the cellar. Free-run wine was then drained to a combination of first (about $\pm 60\%$) and second fill French, American and Hungarian oak barrels, where the wine matured for 18 months. Barrel selection was done resulting in a balanced, cool climate Pinotage with great complexity and ageing potential.

COLOUR, NOSE & PALATE

Deep ruby red, this is a Pinotage to sink into slowly. Notes of violet aromas and sweet, ripe blackberries and cherries which overlay a hint of graphite and all spice. Classic and full-bodied in style, the palate follows with dense, ripe, fruit flavours and velvety, smooth tannin.



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES
TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

