

SPIER SEAWARD | PINOTAGE

2022

TASTING NOTE:

This Seaward Pinotage serves up lashings of rich black cherries and mulberry elements, followed by a complex mid-palate with allspice and vanilla aromas. This medium- to full-bodied wine shows excellent balance and beautiful integration.

SERVE WITH:

Lamb kebabs or grilled venison with a sweet barbecue or plum sauce. For a vegetarian option, serve with grilled vegetables such as eggplant, beetroot and mushrooms.

APPEARANCE:

Deep ruby red with a youthful purple hue.

ANALYSIS:

Alc: 14.72 % vol	TA: 5.6 g/L
RS: 3.2 g/L	pH: 3.63

WINEMAKER:

Heidi Dietstein

ORIGIN:

Coastal Region

VINEYARD AND CLIMATE CONDITIONS:

The grapes for this cool climate wine were selected from 8–26-year-old trellised vines, grown on flat to cooler, east-facing slopes to promote fruit preservation. Rich, deep, decomposed granite soils with good water retention and medium-fertility resulted in low, concentrated yields that contributed to the complexity and tannin structure of the wine.

WINEMAKING:

The 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 80% French and 20% American oak barrels. The wine was blended after 14 months of maturation.



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