

¹⁶⁹²
Spier

SPIER MILLION TREES PINOTAGE 2018

WINEMAKER:

Johan Jordaan

ORIGIN:

Western Cape (Darling, Durbanville and Paarl)

TERROIR:

Soil: Clovelly, Hutton and Estcourt
Temperature: winter $\pm 9^{\circ}$ - $\pm 18^{\circ}\text{C}$;
summer $\pm 14^{\circ}$ - 26°C
Annual rainfall: ± 650 – $\pm 750\text{mm}$
Proximity to ocean: 40 – 80km

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines, planted between 20 and 22 years ago on northeastern slopes, yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tonnes per hectare.

WINEMAKING:

Grapes were harvested at $\pm 24^{\circ}\text{B}$, gently crushed, destemmed and cooled. Following 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 eight to 10 months. The rest matured in stainless-steel tanks with French oak staves.

ANALYSIS:

Alc:	14.21 % vol	TA:	4.8 g/L
RS:	2.1 g/L	pH:	3.76

APPEARANCE:

Clear, bright purple red.

TASTING NOTE:

A quintessential South African Pinotage offering a bounty of juicy cherries, plums with a dash of cinnamon. The tannins are smooth and silky.

SERVE WITH:

An excellent companion to a South African 'braai' of BBQ pork neck steaks, seared ostrich fillets or classic lamb 'tjoppies'; or try it with a creamy blue-cheese burger.

