



Spencer will challenge your preconceptions of Pinotage, in a style far removed from all stereotypes.

TASTING NOTE

Described as 'a Pinotage for Pinot Noir lovers' by Tim Atkin, this is an exciting 100% Pinotage cuvée which is elegant and accessible with genuine charm. Ripe dark berries and plums are backed by spicy oak with a hint of dark chocolate. A firm and balanced structure leads to a full-bodied and concentrated palate with a lingering finish.

VINIFICATION DETAILS

Picked in the early mornings to maintain the night temperature, the grapes were pre-chilled to 4°C before being de-stemmed and hand sorted. The grapes underwent a 48 hours' cold maceration period before fermentation to allow for soft tannin and colour extraction. Aged in first- and second-fill 225L and 300L French oak barrels for 18 months before being bottled unfinned and unfiltered.

TECHNICAL ANALYSIS

Alcohol
Residual sugar

15.0

2.3

pH
Acidity

3.61

5.5

ATTRIBUTES


Origin

South Africa


Variety

Pinotage


**Malolactic
Fermentation**

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Niel Russouw


Fined Using

Closure

Cork


Region

Western Cape


Vegan

Yes