



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



Fining Agent



Closure

Cork



Region

Western Cape



Vegan

Yes