



SPIOENKOP WINES

From the very beginning, it was our crucial goal to source the perfect grapes in Elgin that are unique and fit in the style of wine that was already in my head..

"1900" Pinotage 2011

Grapes	Pinotage "Elgin" & Pinotage "Simonsberg" Stellenbosch Clone PI 48	
Aspect	West face (steep slopes) / South face	
Altitude	200 m	
Soil type	Sandstone, shale and light clay soils	
Rootstock	R 101-14 / R 99	
Age of the vines	5 years / 16 years	
Trellising	Bush vine	
Pruning	2 buds	
Harvest date	The 1 st of February 2011	
Winemaking record	Hand-picked grapes in small 18kg boxes, one night in the cool store (10°C) and than destemmed. 6 days cold soak in our red fermentor followed by spontaneous wild and very quick yeast fermentation. After fermentation the grape-skins were slowly pressed in a stainless steel basket press (JLB 5). Malolactic fermentation in selected barrels. The nature MLF finished in May. Barrel ageing without one racking, for 11 months - no fining and no filtering.	
Maturation prior to release	11 months on his nature fine lees	
Bottling	15/02/2012	
Wine analysis	alcohol	13,00 %
	total acid	5,80 g/l
	PH	3,38
	residual sugar	2,40 g/l
Cellaring potential	8 to 10 years	
Winemakers comments	My second release and made again, with a lot of passion to convince people that another style of Pinotage (a more elegant one) is possible in SA. The wine has a ruby purple colour that reminds us of a "north of Burgundy style" type of wine. This Pinotage has a complex, subtle nose of black current, violet, cinnamon and black cherry's. It's a very elegant type of Pinotage, with a lingering aftertaste and a nice ageing potential. The Pinotage 2011 is slightly riper than the previous vintage. 100% matured in French oak barrels of 300 l. and 225 l., for 11 months. No filtering...	