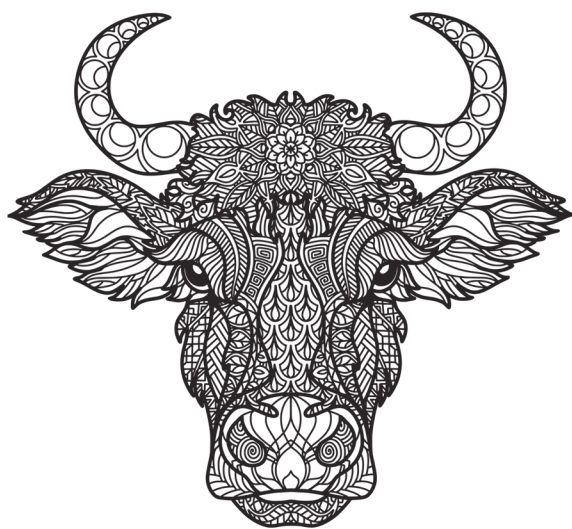




Grape Variety: 100% Pinotage
Origin: Stellenbosch (Bottelary Hills)
Production Volume: 1200 x 750ml

Alcohol - 14.53%
Residual Sugar - 2.9 g/l
Total Acidity- 5.6 g/l
pH - 3.58

SPIJKER PINOTAGE 2025

The grapes were picked in mid-February at a sugar level of 26.5°B. They were extremely healthy, with small berries and a deep, black colour. After de-stemming and crushing, the grapes were "cold soaked" for a full day at 16°C and inoculated with NT-50 yeast in open concrete fermenters. Regular punch-downs every 4 hours during the first 24 hours were subsequently cut to every 6 hours, until 5°B sugar was left. The "press-juice" component completed fermentation in tank, while the free-flow juice was moved to barrels to continue fermentation. Malolactic fermentation (MLF) took place in the tank as well as the barrels. After MLF, the wine was racked from the lees and returned to barrels for further ageing, consisting of a 95% free run and 5% press juice blend. For a duration of 12 months, the wine was aged in a blend of 30% Hungarian and 70% French oak. 60% of the barrels were new.



Bright ruby hue, with abundant aromas of ripe black plums, layers of spice, vanilla, cranberries and a hint of liquorice. The palate is packed with flavourful elements of black cherries, plums and black berries. The sturdy tannins are in perfect balance with the fresh acidity and rounded oak flavours. A satisfying, classical Pinotage showing all the essential varietal characteristics. Enjoy on its own, or with a variety of dishes such as mussels, Thai curries, duck, venison, bobotie, spicy Asian cuisine and braaivleis!

