



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...*

Spioenkop "1900" Pinot Noir 2016

Grapes	from two single vineyards " Gen L.Botha & Gen. C.Warren"
Aspect	South - East faced
Altitude	250 m / 300 m
Soil type	shale and clay soils / Fericrete
Rootstock	R 101 - 14
Age of the vines	9 years
Trellising	VSP and Gyiot
Harvest date	the 18 th and 21 st of January 2016
Winemaking record	Hand-picked grapes in small 18 kg boxes, one night in the cool store (3°C) and than destemmed - 30% whole bunch. Six days cold soak in our red fermenter, followed by spontaneous wild yeast fermentation. After fermentation, the grape-skins were slowly pressed in a stainless steel basket press (JLB 5). Nature malolactic fermentation in selected barrels. Barrel ageing without one racking, for 11 months - no fining and no filtering.
Maturation prior to release	11 months on his nature fine lees (30% new wood)
Bottling	the 5 th of December 2016
Wine analysis	alcohol 13,28 % total acid 6,00 g/l PH 3,37 g/l residual sugar 2,20 g/l
Winemakers comments	Subtle Pinot fruit flavours of cranberry, cherries red forest berries and jellied fruit. A lovely backbone structure with some black pepper, red rabarber and pomegranate complexity. A fruity, savoury structure with a soft acidity and firmness. Well structured, with attractive red forest fruit and meaty red cherries surprises the palate with a gorgeous flourish of tense violet and ripe fruit with a good backbone of spiciness. My best vintage so far and a pure reflection of Elgin.