

# Spencer 2018

*From the House of Spencer - the inspiration for this Pinotage.  
Intense red fruit plotting sweet spices, plums, and mulberries with hints of vanilla on the nose.  
Velvety smooth tannins on the finish.*

## VITICULTURAL DETAILS

Varietal	Pinotage
Soil Type	Alluvial sand on layers of clay
Harvesting dates	26 and 31 January 2018
Balling	23°B to 24.5°B

## VINIFICATION

Picked in the early mornings to benefit from the cool night temperatures. The grapes were destemmed and crushed after which it underwent three days of cold maceration before yeast inoculation. During fermentation, a combination of punch downs and pump overs were applied for the extraction of colour and tannins. Pressing was done before the alcoholic fermentation was completed and the must was then taken directly to barrel. Fermentation was completed and malolactic fermentation allowed in the barrels. Wine was then racked, returned, and matured in barrel for a further 14 to 18 months.

## WINE ANALYSIS

Alcohol	13.43 %
Residual Sugar	2.6 g/L
pH	3.52
Total Acid	5.2 g/L
Production	940 cases (6) bottled – natural cork closure

## MATURATION

Drinking well now, but generous in structure to develop depth for another 8 years of optimal cellaring.

