





REGION | CAPE SOUTH COAST • DISTRICT | ELGIN

"Spioenkop — "Spy Mountain" The Roose Family dreamed of a place where life can be treasured and grapes make one reflect on the beauty of the earth & nature. The Spioenkop estate is founded on steep slopes and ideal soils.

All my wines are organic and vegan. I don't use any product from animals, milk, gelatine, or fish. I have no certificates and never want to have them, they are money sucking scams!

I'm the only producer in Elgin that planted Pinotage."

- KOEN ROOSE



SPIOENKOP PINOTAGE-2017

OAK TIME: 12 months French oak NATURAL FERM:

ALCOHOL: AGING POTENTIAL: 13.86% 20 years

RESIDUAL SUGAR: 2.2 g/l

PH: ACID: 3.35 6 g/l

10-year-old vines. Bouquet offers intense terroir flavours of graphite, violets, black olives and dark forest fruit. Later you detect cassis, cinnamon and cloves. The palate also offers leather, red cherry, potpourri and dried apricots. A medium bodied wine with a nice dense, pure and wonderful acidity.



SPIOENKOP 1900 PINOTAGE-2017

OAK TIME:

20 years

2.4 g/l

RESIDUAL SUGAR:

NATURAL FERM:

AGING POTENTIAL: ALCOHOL:

14%

ACID: PH: 5.5 g/l 3.58

This wine shows a healthy dark-ruby/ purple color and the bouquet offers at first generous red cherry, violet, grenadine and strawberry flavors. Shows remarkable evolution in aroma and palate while being stirred and freshly picked black plum, graphite, black olives and well-integrated spicy flavors.



SPIOENKOP SARAH RAAL-2017

OAK TIME: 3 months French oak **FERMENTATION:**

AGING POTENTIAL:

RESIDUAL SUGAR: $6.6 \, g/I$

ACID: PH: 7.4 g/l 3.19

12.67%

ALCOHOL:

10-year-old vines, 100% Chenin Blanc. Pale lemon straw color with a clean nose of unexpected linear purity of fruit. You'll find a layered complexity of nuttiness, apple, pickling spices, white citrus blossoms, grapefruit pith and a fine

minerality surprise on the palate.



SPIOENKOP RIESLING-2016

OAK TIME: None

FERMENTATION:

AGING POTENTIAL: 20+ years

RESIDUAL SUGAR: 2.4 g/l

ACID: PH: 7.6 g/l 3.01

12.8%

ALCOHOL:

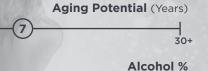
9-year-old vines. Fine mineral fragrances of ferricrete soil, charcoal and ginger in a tight corset is observed on the nose. Unripe pineapple, white stone fruit and fennel with strong undertones of quince and lemon are experienced.



FROZEN ELEMENTARY 2016

Oak Time: 6 months French oak

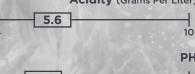
Fermentation: Partly barrel & stainless





3.1

Acidity (Grams Per Liter)





Who can deny the beautiful wisdom that we have to transform, to nourish our imagination? Creating a wine that is not pushing us but seducing us! Only then, it shows the genuine soul of its creator. Sometimes it's better to put our idealism aside and be "frozen", to be able to make the most beautiful thing one can ever imagine.